

Rachael Ray every day

TAKE A BITE OUTTA LIFE!®

NEW LOOK,
SAME GREAT
MAGAZINE!

Special
Anniversary
Issue!

10 YEARS of FOOD & FUN!

10 ALL-TIME GREATEST
30-MINUTE MEALS p. 101
(plus 10 new ones!)

10 CELEB CHEFS
CREATE SPECIAL BURGERS
FOR RACH p. 21

10-MINUTE DINNERS p. 25
(really!)

10 THANKSGIVING
RECIPES FROM
TOP TV STARS p. 104

PLUS

Exclusive travel, home
& beauty deals

The decade's best
cooking tips

Most adorable pets ever!





quick dip
cranberry salsa



bright

bring the heat
**sweet potatoes with
chili orange glaze**

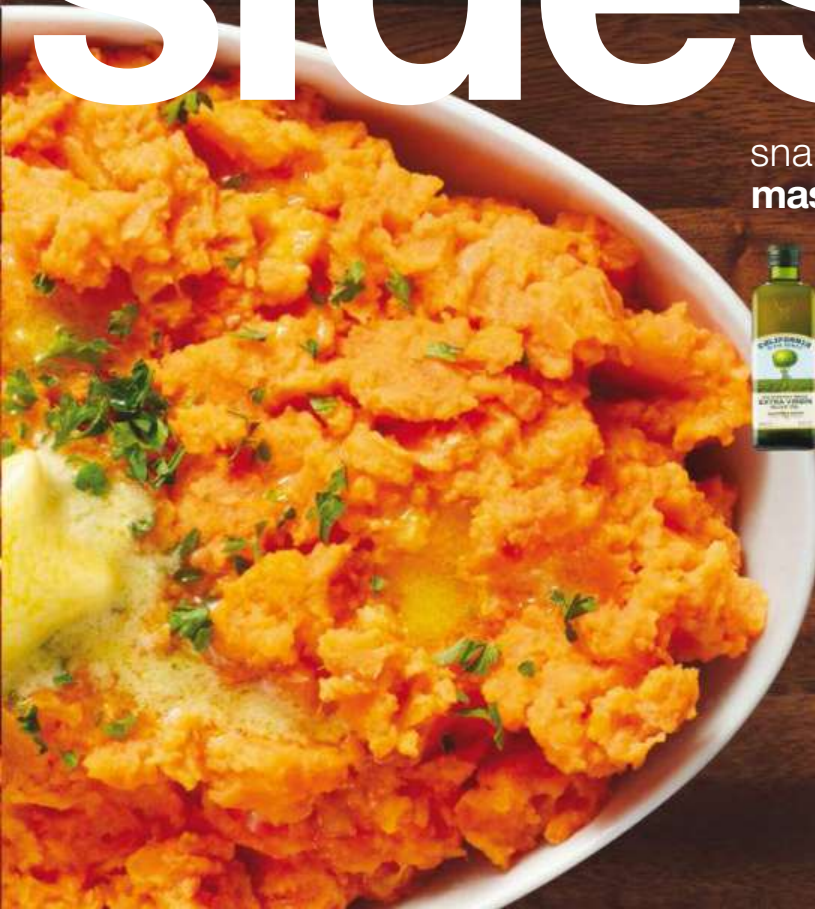




spicy sweet treat
cranberry ginger relish



sides



snappy sidekick
mashed sweet potatoes



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extra-dry
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November

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single one of
Rach's
93 Burgers
of the
Month is
pictured here!

th

anniversary issue

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November

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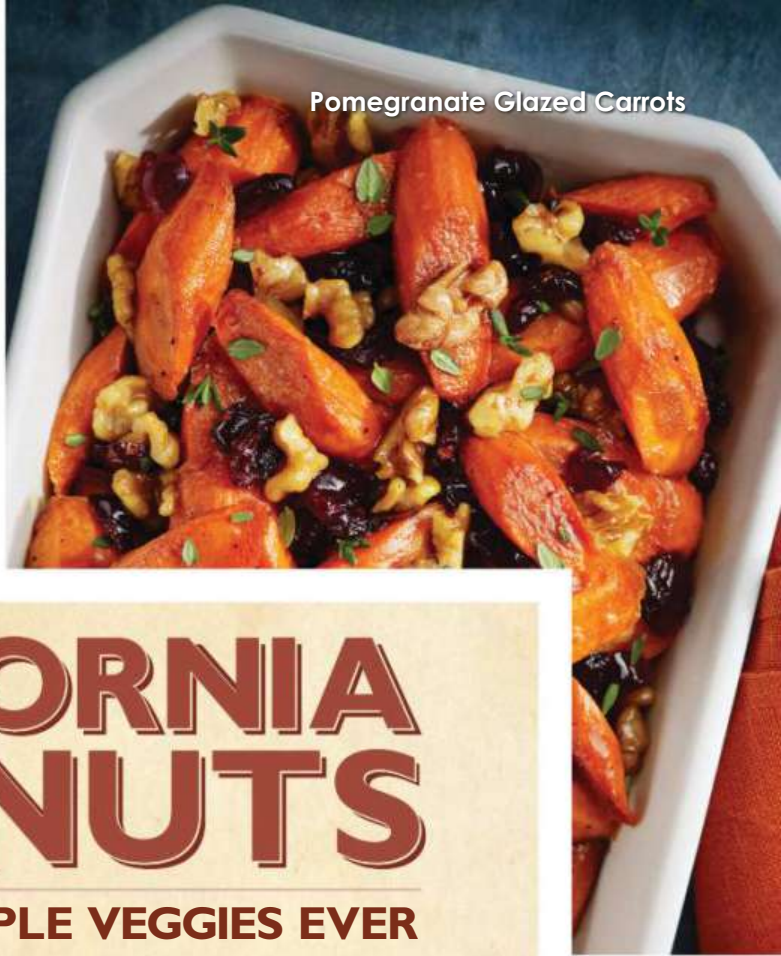
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ON THE COVER Photography by Jeff Lipsky; food styling by Simon Andrews; fashion styling by Jane Harrison Fox; makeup by Joe J. Simon for Giorgio Armani Beauty; hair by Patty Mocarski; set design by Rob Strauss Studio. Jacket by Pierre Balmain; pants by Helmut Lang; top by Vince; necklace by HEET; shoes by Brunello Cucinelli.

PREVIOUS PAGE: BURGER PHOTOS CONTRIBUTED BY CYNTHIA VAN ELK, QUENTIN BACON, YUNHEE KIM, JINA KUPPER, TERESA LAGARCA, MERCUS, JOHN KERNIA, CHARLES MARS, STEVEN POULOS, KANA OKADA, JOSEPH DE LEE, JOHNNY MILLER, RYAN LIEBE, CHRISTINA HOLMES.



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Pomegranate Glazed Carrots

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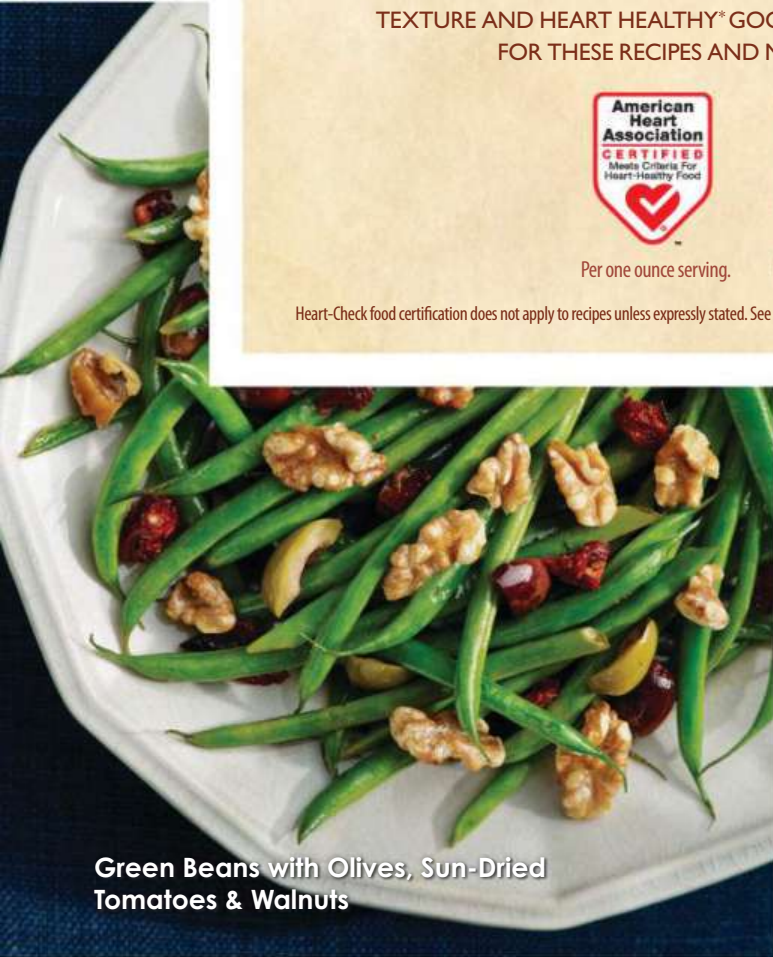
Per one ounce serving.




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walnuts.org   



Green Beans with Olives, Sun-Dried
Tomatoes & Walnuts



Sweet & Spicy Brussels Sprouts

*Supportive but not conclusive research shows that eating 1.5 ounces of walnuts per day as part of a low saturated fat and low cholesterol diet and not resulting in increased caloric intake may reduce the risk of coronary heart disease. (FDA) One ounce of walnuts provides 18g of total fat, 2.5g of monounsaturated fat, 13g of polyunsaturated fat including 2.5g of alpha-linolenic acid – the plant based omega-3.

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Rachael's on Instagram!

You've been following Rach on Facebook and Twitter for years; now she's got her own handle ([@rachaelray](https://www.instagram.com/rachaelray)) on Instagram! With another way to see what she's up to, you'll be double tapping through your feed more than ever!

Her first
post



rachaelray So excited to post my first Instagram. What's better than Izzy and a game of appleball?!

A regram
of her
hubby's
cocktail



rachaelray Thanks [@johnmcusimano](https://www.instagram.com/johnmcusimano) for my birthday cocktail!!

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Her
relaxing
days off



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GEORGE!



Behind the
scenes of
#KidsCookOff

rachaelray Monday's
hotter with this new
season of Kids Cook-
Off! These chefs are
amazing talents and
there's \$20K on the line
for a culinary education.

Her
inspiration
to cook at
home



rachaelray We have so
many summer tomatoes,
I've been making sauce
every night this week!
#italian #tomatoes
#cooking



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LAYER ON THE THANKFULNESS

Sweet cream
to top it off!

Ginger snaps
add a crunch.

Your pumpkin
flavor fix.

PUMPKIN PIE PARFAIT

1 cup heavy cream, cold
2 tbsp + 1/3 cup Domino®
Granulated Sugar, divided
1 tsp vanilla extract
4 oz. brick cream cheese,
softened at room temperature
1/2 cup canned pumpkin purée
1/2 tsp ground cinnamon
1/4 tsp ground nutmeg
1/4 tsp ground ginger
18-20 ginger snap cookies*

Pour heavy cream into a cold stainless steel bowl and beat with an electric mixer until it begins to thicken. Slowly add 2 tbsp Domino® Granulated Sugar and vanilla extract. Continue beating until cream forms soft peaks. Place in refrigerator.

In another large bowl, beat cream cheese. Slowly add 1/3 cup Domino® Granulated Sugar; mix until smooth. Add pumpkin, cinnamon, nutmeg and ginger until combined. Gently fold in 1/3 portion of the whipped cream into the pumpkin mixture.

Assemble the parfaits by layering the crushed cookies, pumpkin mixture and whipped cream. Repeat once or twice depending on the size of the glass. Garnish with cookie crumbs, if desired.

Yields 1 1/2 cups pumpkin filling plus 1 1/2 cups whipped cream. Makes (4) 8 oz. or (8) 4 oz. servings.

* Find our ginger snap cookie recipe at dominosugar.com.



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Letter from Rach

The power of ten

TEN YEARS AGO, I started this magazine because I wanted to send a message: “You don’t have to be rich to live a rich life.” Life should be a little adventure every single day—not just during summer or vacation or retirement—whether it’s turning down an unfamiliar road on your way to work, or making a “strange turn” in your kitchen when you’re cooking dinner. I wanted a magazine that would inspire people to make their lives matter more today than they did yesterday. Valuing life itself is what really, truly matters.

The motto that embodies that philosophy, “Take a Bite Outta Life!,” has been on our cover since the very first issue. And it’s still there, now along with a brand-new logo. You’ll also see a fresh, friendly, updated design inside the magazine, our promise to you that our next 10 years will be as energetic and exciting as the past 10.

I generally find it hard to look back—I’m an optimist, so I prefer to look to the future—but to celebrate our anniversary, I’m taking a moment here and there to remember how we got here. Enjoy the fun and funny highlights of the 98 issues we’ve published so far on page 63. Don’t miss my all-new 30-Minute Meals on page 92, plus a tear-out booklet of the best 30-Minute Meals of all time at page 101. And we would never forget Thanksgiving—turn to page 104 for amazing holiday recipes from some friends of mine you’re sure to recognize. (By the way, we’ve put some of our regular columns on pause for this special issue, but don’t worry—they’ll be back next month!)

I’m the luckiest woman in the world. I have a family who believes that what you make for dinner can make life great. I’m lucky enough to have readers and viewers who agree. I wouldn’t change any twists in the road I’ve taken, even when they didn’t turn out the way I hoped,



I’m actually tugging on... nothing. The burgers came later. Thank you, Photoshop!

How we made the cover!



▲ The stylist’s secret to keeping the stack of burgers steady? A hidden rod through the middle.

◀ We tried more than 40 shots of me holding the flag to ensure one would match up with the burger stack later.

because that’s how I came to this intersection in my life, with the magazine, my daily TV show and my marriage all hitting the big 1-0. So let the adventure continue. Welcome to our next decade of food and fun!

Love,

A large, stylized handwritten signature of Rachael Ray in black ink.



Talk to me!

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Join our party!

We're taking this anniversary bash beyond the pages of the magazine with lots of fun on social media and a big blowout online. Log on to RachaelRayMag.com/10Years for access to special slide shows, recipe collections, videos and links to all this cool stuff, too:

PIN THE PERFECT BURGER

I've run a Burger of the Month in almost every issue of the magazine. For the first time ever, you can get all 93 of them in one place. Check out our Burgers of the Month board and pin your faves!

BOOK THE ULTIMATE GETAWAY

You know I'm a big fan of (and frequent traveler to) Italy. So we wrangled an exclusive deal on a trip there—plus to nine other great places you told us you want to visit! Get the full scoop on how to book your vacation at RachaelRayMag.com/10Years. I see pizza and vino in your future!

AND THEN THERE'S THANKSGIVING

Don't think all this anniversary buzz made us forget about Turkey Day! Visit the site for every bird, stuffing, side dish and holiday dessert we've ever published. Leftovers ideas, too!



JOIN US ON INSTAGRAM

Cook something special and put a candle in it! Tag photos on Instagram with #RRMag10Years and they'll be featured on our website. Plus, we'll be regramming favorites all month long!

THANKS FOR SHARING

I love learning new and nifty cooking tips—and passing them along. So I wondered, what helpful tricks have you picked up from the magazine over the years?

Don't measure... eyeball everything!
—Carrie White

Use Worcestershire sauce in ground beef.
—Tanya Aguirre

Cook bacon in the oven. Best tip I can imagine.
—Marsha Bennedum

I've always been inspired by Rachael's "home-cooking" style and how she makes it all look doable. She taught me to just relax in the kitchen.
—Tina DiLeo

Use anchovies with EVOO and butter for sauces. Awesome!
—Shirley Curry

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Special order!

My chef pals are serving the burgers they created for this special issue. Find out where you can grab one this month!

Spike Mendelsohn's Double-Peppers & Onions Burger
Good Stuff Eatery in Washington, DC (Capitol Hill location), 10/13 to 10/31

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Shake Shack's Pickled Jalapeño Burger
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Michael Symon's "Yo, Rach!" Burger
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Michael White's Italian Chile Cheeseburger
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Marc Murphy's Chicken Pastrami Burger
Landmarc in New York City (both locations), 10/13 to 10/27



SHAKE UP THE
SNACKUS QUO.

Sure we made that word up.
But here are a few words we didn't.

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whole lot of delicious.**



UNIQUE IN EVERY WAVE

NOVEMBER 2015

recipe

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Rach's Burger



of the Month

Say hello
to my 93rd
B.O.M.!



It's been 10 years and nearly 100 recipes, and burgers are *still* one of my favorite things to eat: They're casual, comfortable and infinitely customizable! To kick off the next delicious decade, make these loaded grassfed-beef burgers with a side of haricots frites (green bean fries). Ooh, la la! That's a burger dressed for a party! **BY RACHAEL RAY**

Celebration Burgers with Haricots Frites

MAKES 6

Bacon & Onion Jam

- A fat drizzle of olive oil
- $\frac{1}{4}$ lb. smoky bacon, diced
- 2 large onions, thinly sliced
- $1\frac{1}{2}$ tsp. mustard seed
- 1 small fresh bay leaf
- $\frac{1}{4}$ tsp. ground thyme
- Salt and pepper
- 2 tbsp. sherry vinegar
- 1 rounded tbsp. (packed) brown sugar

Burgers

- 2 lbs. ground grassfed beef (80% lean)
- 2 tbsp. Worcestershire sauce
- Kosher salt and pepper
- A drizzle of olive oil
- 12 slices Comté or Gruyère cheese

Toppings & Assembly

- 1 large shallot, grated or minced
- 2 tbsp. white balsamic or white wine vinegar
- 1 rounded tsp. Dijon mustard
- 1 tsp. acacia honey or other mild honey
- About $\frac{1}{4}$ cup EVOO
- 2–3 tbsp. tarragon leaves, chopped
- Salt

- 6 cups mixed greens, such as baby romaine or baby leaf lettuces
- 6 brioche rolls, split and lightly toasted

- $\frac{1}{2}$ cup cornichons, thinly sliced, or bread-and-butter pickle slices

Crispy fried onions, such as French's

- In a large saucepan, heat the olive oil over medium-high. Add the diced bacon and cook, stirring occasionally, until browned and crispy, about 5 minutes; remove with a slotted spoon. Pour off all but

a few tablespoons of the bacon drippings from the pan. Add the onions, mustard seed, bay leaf and ground thyme to the pan; season with salt and pepper. Lower the heat a bit and cook, stirring occasionally, until the onions caramelize and are very soft and sweet, about 20 minutes. Add the sherry vinegar and brown sugar, then stir in the bacon and simmer, stirring often, until thickened, about 5 minutes. Discard the bay leaf.

- In a medium bowl, combine the beef and Worcestershire; season with kosher salt and pepper. Form 6 patties, thinner in the centers for even cooking. Preheat a cast-iron griddle or skillet over medium-high. Drizzle the patties with olive oil and cook, turning once, until browned, 7 to 8 minutes for medium-rare. During the last 2 minutes of cooking, top each patty with 2 slices of cheese. Tent the pan with foil to melt the cheese.

3. In a large bowl, combine the shallot, vinegar, mustard and honey. Slowly drizzle the EVOO down the side of the bowl, whisking until blended. Add the tarragon and season with salt. Add the greens and toss to coat.

- Spoon lots of bacon jam on the bun bottoms; top with the sliced cornichons. Add the patties and top with the salad, some fried onions and the bun tops. Serve the burgers with the Haricots Frites.

Haricots Frites

- $\frac{3}{4}$ lb. haricots verts (skinny green beans), trimmed

- 3 large shallots, halved lengthwise and very thinly sliced
- EVOO, for drizzling

- 3 tbsp. fresh thyme, chopped
- Salt and pepper

Position a rack in the center of the oven and preheat to 450°. Line a rimmed baking sheet with aluminum foil, matte side up. In a large bowl, toss the green beans and sliced

shallots with EVOO to lightly coat. Season the green beans with the chopped thyme and salt and pepper; toss again. Roast until the green beans are crispy and browned in spots, about 15 minutes. Toss with tongs and serve alongside my Celebration Burgers.



Stress-Free **Solutions** to Holiday Entertaining Problems

Whenever you host a get-together at home, guests naturally gravitate toward the kitchen.

This holiday season, make sure your kitchen is festivity-friendly with these stress-free solutions to holiday entertaining problems.

Problem:

My kitchen counter space is cramped and cluttered.

Solution:

Prior to the party, move small appliances, such as toaster ovens and coffee makers, out of the kitchen. You'll have more space to cook and room to create a generous spread of food and drinks.



Problem:

I love doing all of the holiday cooking myself but I need help multi-tasking!

Solution:

Leave the heavy lifting to your stovetop and whip up a master chef-inspired meal with the ultimate kitchen accessory – a Moen Pot Filler faucet. Dual joints allow for maximum reach and dual shut-off valves mean never reaching over a hot stove.

Problem:

I have too many guests to host a sit-down dinner.

Solution:

Stick to hors d'oeuvres and cocktails. Set up a bar in the kitchen and enlist a few friends to pass bite-sized appetizers. This relaxed atmosphere will allow guests to mingle and take the pressure off of you as the host.




Problem:

My holiday party was a success but the cleanup is daunting!

Solution:

Make cleanup a breeze using a Moen Align™ faucet with Motionsense. It delivers exceptional hands-free convenience, allowing a simple hand movement to trigger the flow of water so you can wash pots, pans and dishes with ease.



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Happy Burger- versary!

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MURPHY
page 127



What to get the girl who has everything? How about a burger created in her honor! To celebrate Rach's 10 years in print, 10 of the country's best cooks came up with tasty tributes that are the most fun you'll have on a bun—so good, in fact, that the chefs are serving them at their restaurants, too! (See page 12.) Get out the condiments—it's patty time!

by GABRIELLA
GERSHENSON



1

Double-Peppers & Onions Burger



“Making a burger for the Burger Queen is high pressure! Everyone knows that Rachael loves burgers and a great pizza, so I brought the flavors together on one bun. And the sun-dried tomato aioli is a nod to her trips to Sicily with her husband, John. Sometimes you just need to bite into a burger and let the flavors bring the memories back.”

—**Spike Mendelsohn**, chef of Good Stuff Eatery in Washington, D.C., and Philadelphia and two-time winner of Rach’s South Beach and New York City Burger Bash events

PHOTOGRAPHY BY LUCAS ZAREBSKI; FOOD STYLING BY MICHELLE GATTON

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griddle me this!

Transfer pancake batter to a squeeze bottle and pipe it onto the griddle in shapes like leaves and letters. First, trace the outline of your shape, then fill it in with more batter.

fast IDEAS

10 minutes or less!

Pumpkin Pancakes with Maple Cream

Cooking spray • 1½ cups buttermilk • 1 box (8.5 oz.) corn muffin mix • ½ cup canned pure pumpkin • 1 egg • 1 tsp. pumpkin pie spice • ¾ cup heavy cream • ½ cup maple syrup → Coat griddle or large skillet with cooking spray; heat over medium-low. In bowl, whisk next 5 ingredients. Spoon batter by quarter-cupfuls onto griddle; cook until golden around the edges, 3 minutes per side. In bowl, beat cream and ¼ cup maple syrup until fluffy. Serve pancakes with cream and remaining syrup. Makes about 8.

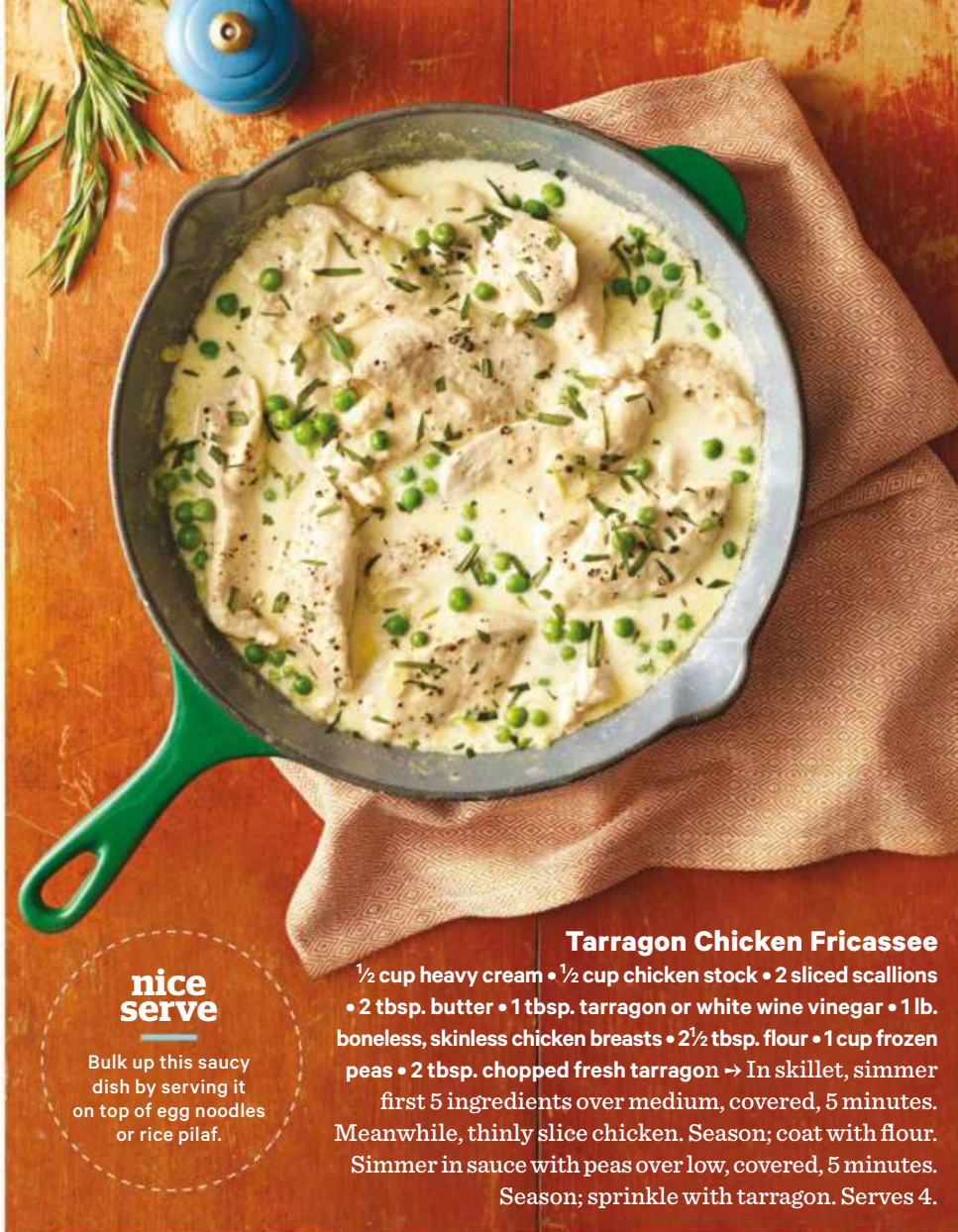
*easy office
lunch*



Tomato-Stilton Soup

1 can (28 oz.) crushed tomatoes
• 2 cups chicken stock • 1 tbsp.
chopped fresh thyme • 1 tbsp.
sugar • pinch ground cloves
• 1 onion, grated • 4 tbsp. butter
• 4 cloves garlic, minced • $\frac{1}{2}$ cup
crumbled Stilton cheese →

In saucepan, simmer first
5 ingredients over medium,
covered, 8 minutes. Meanwhile,
in bowl, microwave next
3 ingredients on high,
covered, 4 minutes; stir into
soup. Season; top with cheese.
Serves 4.



nice serve

Bulk up this saucy
dish by serving it
on top of egg noodles
or rice pilaf.

Tarragon Chicken Fricassee

$\frac{1}{2}$ cup heavy cream • $\frac{1}{2}$ cup chicken stock • 2 sliced scallions
• 2 tbsp. butter • 1 tbsp. tarragon or white wine vinegar • 1 lb.
boneless, skinless chicken breasts • $2\frac{1}{2}$ tbsp. flour • 1 cup frozen
peas • 2 tbsp. chopped fresh tarragon → In skillet, simmer
first 5 ingredients over medium, covered, 5 minutes.
Meanwhile, thinly slice chicken. Season; coat with flour.
Simmer in sauce with peas over low, covered, 5 minutes.
Season; sprinkle with tarragon. Serves 4.



*instant
dessert!*

Cherry-Cranberry Ice Cream

$\frac{1}{2}$ cup sweetened condensed
milk • $1\frac{1}{2}$ cups frozen
cranberries • $1\frac{1}{2}$ cups frozen
sweet cherries → In blender,
puree all ingredients,
stopping to press down fruit
as needed, until mixture
is smooth but still very
thick, about 1 minute. Serve
immediately. Serves 4.



*fancy
breakfast*

Reuben Scramble

8 eggs • $\frac{1}{4}$ lb. sliced corned
beef, chopped • $\frac{2}{3}$ cup
grated Swiss cheese • $\frac{1}{2}$ cup
drained sauerkraut • 1 tbsp.
mustard • 4 tbsp. butter,
melted • 4 slices rye toast
• 1 tbsp. chopped fresh dill →
In bowl, whisk eggs. Stir in
next 4 ingredients; season.
In skillet, cook egg mixture
in butter over high, stirring
occasionally, until set, 2 to
3 minutes. Divide among
toasts; top with dill. Serves 4.

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Hot Fudge Mocha

1 qt. 2% milk • 1 jar (11.75 oz.) hot fudge
• 2 tbsp. unsweetened cocoa powder
• ¼ cup instant espresso powder, plus
⅛ tsp. for garnish • ⅓ cup marshmallow
creme, such as Marshmallow Fluff →

In saucepan, whisk milk, hot fudge, cocoa, ¼ cup espresso powder and ⅛ tsp. salt. Cook, stirring often, over medium-high, 7 minutes. Divide among mugs; top with marshmallow creme and remaining espresso powder. Makes 4.

that's the spirit!

Turn your mocha into a grown-up treat by spiking it with bourbon, Baileys Irish Cream, peppermint schnapps, Kahlúa, amaretto or rum.

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WAYS CAN YOU
SNAP, CRACKLE, POP?**

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Tomato-Yogurt Dip with Baked Pita Chips

1/2 cup EVOO • 2 cloves garlic, grated • 3/4 tsp. crushed red pepper
• 3 pita breads, cut into eighths • 1 cup cherry tomatoes, halved
• 1/4 cup chopped fresh basil • 1 cup Greek yogurt → In bowl, whisk first 3 ingredients. On baking sheet, brush pitas with some of the oil mixture; season. Bake at 500° until crispy, 5 minutes. Meanwhile, toss tomatoes and basil with remaining oil mixture; season. Spoon over yogurt. Serves 4.



party trick

Serve chips in brown lunch bag “bowls.” They look cute and you’ll have fewer dishes to wash!



↪ *party-friendly!*

Lamb Chops with Mango Relish

2 tbsp. olive oil • 8 lamb rib chops • 1 cup peeled, diced mango • 1/3 cup chopped fresh cilantro • 1/3 cup chopped red bell pepper • 2 tbsp. mango chutney • 1 tsp. fresh lime juice • 1/4 tsp. ground cumin → In large skillet, heat oil over medium-high. Season lamb; sear 3 minutes per side. Meanwhile, in bowl, combine remaining ingredients; season. Serve lamb with relish. Serves 4.

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sear smarter

For a crispy, caramelized crust, pat the scallops dry with a paper towel before putting them in the hot pan.

Scallops with Lemony Broccoli Rabe

1 lb. broccoli rabe, chopped • 3 cloves garlic, minced • 5 tbsp. olive oil • 20 scallops • 1 tbsp. lemon zest, plus 2 tbsp. juice → In bowl, microwave rabe, garlic and 2 tbsp. oil on high, covered, 4 minutes; season. In nonstick skillet, heat 1 tbsp. oil over high. Season scallops; cook 2 minutes per side. In bowl, whisk zest and juice with remaining oil; season. Drizzle over rabe and scallops. Serves 4.

fresh flavors →



Beefy Summer Rolls

½ cup hoisin • ⅓ cup ginger ale • 2 tbsp. chili-garlic sauce • 4 large (8½-inch) rice papers • 4 lettuce leaves • ½ lb. sliced roast beef • 1⅓ cups creamy coleslaw • ½ cup fresh cilantro leaves → In bowl, whisk first 3 ingredients for sauce. In another bowl, soften rice papers in warm water, 15 seconds. Place 1 paper on work surface, layer with ¼ of remaining ingredients. Roll up; halve. Repeat with remaining ingredients. Serves 4.

→ *app in a snap*



Curried Shrimp Toasts

6 oz. peeled, deveined shrimp • 2 scallions, thinly sliced • 1½ tbsp. mayonnaise • 1½ tbsp. Thai sweet chili sauce • 1 tsp. cornstarch • 1 tsp. curry powder • 4 slices white toast • ⅓ cup vegetable oil • sesame seeds → In processor, pulse first 6 ingredients to chunky paste. Season; spread on toast. In skillet, heat oil over medium. Add toasts, paste side down. Fry until cooked through, 3 minutes. Quarter; sprinkle with seeds. Makes 16.

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If you're sensitive to dairy and your recipe has heavy cream, make a lactose-free béchamel sauce using flour, margarine and **LACTAID® Whole Milk**. It's 100% real milk, just without the lactose, so it won't cause discomfort. Now, both you and your friends can enjoy together!

CLASSIC UPDATE

Take a classic crowd pleaser like Mac & Cheese from simple to sensational, by adding shredded chicken, bacon or even veggies!

GET INSPIRED

For a low in lactose baked Mac & Cheese you can savor and serve any time, go to **Youtube.com/Lactaid** to see Melissa d'Arabian's recipe.

*Melissa d'Arabian
LACTAID® Spokesperson
with Djakarta*

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top with
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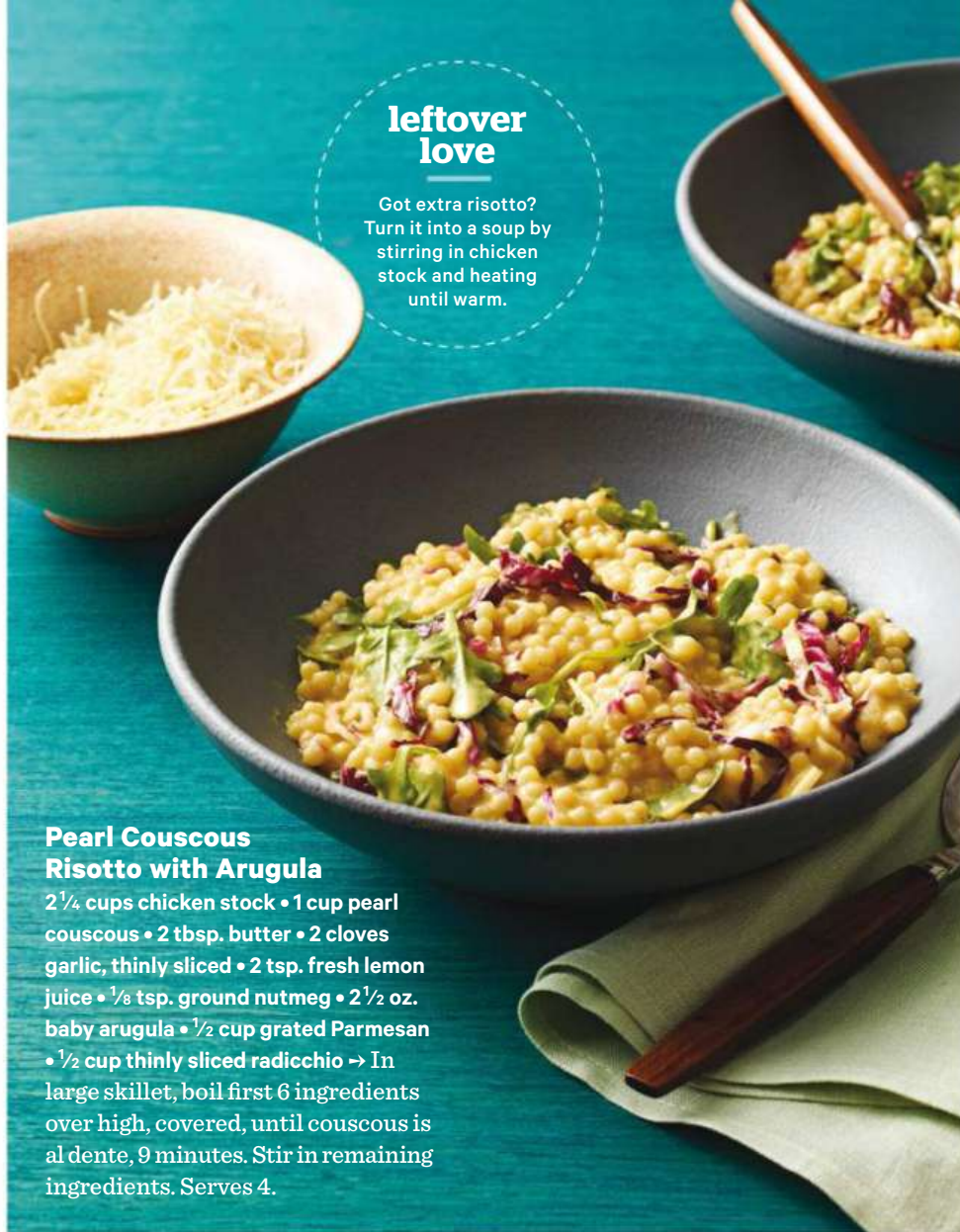


Sweet & Savory Winter Salad

¼ cup EVOO • 1 shallot, minced
• 2 tbsp. white balsamic
vinegar • 1 tbsp. whole-grain
Dijon mustard • 1 bag (5 oz.)
salad greens • 3 ribs celery,
leaves torn and ribs thinly
sliced on an angle • 1 Granny
Smith apple, thinly sliced
• ¼ cup fresh parsley → In
large bowl, whisk first
4 ingredients; season. Toss
with remaining ingredients;
season. Serves 4.

leftover love

Got extra risotto?
Turn it into a soup by
stirring in chicken
stock and heating
until warm.



Pearl Couscous Risotto with Arugula

2¼ cups chicken stock • 1 cup pearl
couscous • 2 tbsp. butter • 2 cloves
garlic, thinly sliced • 2 tsp. fresh lemon
juice • ⅛ tsp. ground nutmeg • 2½ oz.
baby arugula • ½ cup grated Parmesan
• ½ cup thinly sliced radichio → In
large skillet, boil first 6 ingredients
over high, covered, until couscous is
al dente, 9 minutes. Stir in remaining
ingredients. Serves 4.



snazzy side!

Zesty Rosemary Green Beans

¾ lb. green beans, trimmed
• 2 tbsp. olive oil • 3 cloves
garlic, chopped • 1½ tsp.
chopped fresh rosemary
• ¼ tsp. crushed red pepper
• 1 tsp. orange zest → In bowl,
microwave green beans and
1 tbsp. water on high, covered,
stirring once, until crisp-
tender, about 4 minutes.
Meanwhile, in skillet, cook
next 4 ingredients over
medium-high until fragrant,
about 1 minute. In bowl, toss
with green beans; season.
Top with zest. Serves 4.



weeknight
fish dish

Mustard & Molasses Glazed Salmon with Lentil Salad

1 tbsp. grainy mustard • 1 tbsp.
light molasses • ⅛ tsp.
cayenne • 4 salmon fillets
• 2 cups store-bought cooked
lentils • ½ cup minced red
onion • ¼ cup EVOO • ¼ cup
chopped fresh parsley • 2 tbsp.
red wine vinegar → In bowl,
whisk first 3 ingredients
for glaze. On baking sheet,
season salmon; brush with
glaze. Roast at 450° until
flaky, 8 minutes. In bowl,
toss remaining ingredients;
season. Serves 4.



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HAPPY
BURGER-
VERSARY!

2

Big Apple Patty Melt



“Last year on her show, Rachael made a turkey burger with cheese, caramelized onions and apples that I haven’t been able to get off my mind. It was so awesome! This burger is a hybrid of that and my winning Burger Bash patty melt from 2008.”

—**Katie Lee**, author of *Endless Summer Cookbook*, co-host of *The Kitchen* and winner of NYC’s first Burger Bash

“At Shake Shack, we were inspired by Rachael’s passion for our ShackMeister Burger, a cheeseburger topped with crispy shallots and our secret ShackSauce. For our special-edition Rachael burger, we upped the ante by adding fried pickled jalapeños and swapping in a spicy sriracha mayo.”

—Mark Rosati, culinary director of Shake Shack, winners of the first-ever Burger Bash

3

**Shake
Shack’s
Pickled
Jalapeño
Burger**



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Kitchen & home

To thank you for a decade of devoted readership, we've scored 10 amazing, exclusive deals in each of your favorite categories: cooking gear, beauty and style products, and vacations. Go ahead, treat yourself!

1

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Give your kitchen island a refresh with industrial-chic **Bella Counter Stools**. \$80 for two (originally \$100)—or take 20% off anything on the site!—with code 10YEARS, dazzlehome.com

10

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Now's your chance to score an iconic **Artisan Series 5-Quart Tilt-Head Stand Mixer** in that color you've always wanted! Bonus: Enjoy free shipping! \$344 (originally \$430) with code EDWRR20, kitchenaid.com

2

Save \$103

The **Sensate Touchless Kitchen Faucet** turns on and off with just a wave of your hand. From \$413 (originally from \$516)—or get 20% off any other Kohler kitchen faucet—with code KOHLER20, build.com

9

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5

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4

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6

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8

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Score Rachael's **12-Piece Cucina Cookware Set** in her latest color: lavender! The ovenproof pots and pans are made of enameled porcelain over aluminum, so they heat up fast and are a cinch to clean. \$120 (originally \$150) with code **LAVENDER20**, rachaelraystore.com



7

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Nice and compact, this **Tru-Infrared Patio Bistro Grill** (in gas or electric) has almost as much cooking space as a standard kettle grill. \$144 (originally \$180) with code **RR20**, charbroil.com



2

Save \$18-\$21

Heet Jewelry is equal parts rock 'n' roll and refinement and a Rachael go-to. \$72-\$84 for the bracelets shown here (originally \$90-\$105) plus free shipping with code HEETRR20 (which also gets you 20% off anything on the site), shopheet.com

1

Save \$27

Rach's stylist Jane Harrison-Fox loves **Embraio's Tasca Cross-Body Purse**, and so will your wallet, phone, compact and keys once they slip into their petite buttery-soft leather lodgings. \$107 (originally \$134) plus free shipping with code RachaelRay20, embrazio.com

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Rice, that humble pantry staple, helps **Rita Hazan Weekly Remedy** deliver rockstar results. The deep conditioner restores shine, strength and softness. \$34 (originally \$42) plus free shipping with code Rach20, ritahazan.com

Beauty & style

10 fab finds—several of them Rachael faves—to get you gorgeous from head to toe!

9

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Photography by JEFF WESTBROOK

3

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Rachael and her mom are both **June Jacobs** fans. Find out why when you scrub with the brand's **Perfect Pumpkin Enzyme Polish**. \$46 (originally \$58) plus free shipping with code PUMPKIN20, junejacobs.com



4

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5

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7

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Spoil yourself silly with any new **Brandied Pear and Marshmallow Melt** service (mani, pedi, both, or the body treatment) at any **Elizabeth Arden Red Door Spa**. You'll be sloughed with a pear-infused brandy and salt scrub and massaged with a marshmallow-shea butter moisturizer. \$40-\$108 (originally \$50-\$135) with phone code Rachael Ray; reddoorspas.com/locations for numbers



6

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8

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Juara Radiance Vitality Oil's ingredients read like a tropical tasting menu—passion fruit, macadamia, candlenut, coconut, avocado—and together, they serve up serious skin smoothing, brightening and hydrating. \$49 (originally \$65) plus free shipping with code RACHAEL10, juaraskincare.com



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Great getaways

More than 1,000 of you shared your dream vacations with us on Facebook, then—surprise!—we got you exclusive deals in your top 10 destinations. Happy travels!



**Click
before you go!**

For more travel details and fab photos, visit RachaelRayMag.com/getaways. Deals are subject to availability while supplies last (plus blackout dates) and are valid for booking October 8 through November 30, even if your trip is going to happen later.

1) Hawaii

Get your aloha on at a spot that's like a highlight reel of Hawaii: **Turtle Bay Resort** on Oahu's North Shore. For starters, there's a drop-dead gorgeous stretch of beach. Then there's surfing for any skill level (including zero),

snorkeling, kayaking, outrigger canoeing and stand-up paddling. Plus the amazing wildlife: The hotel is located within the Hawaiian Island Humpback Whale National Marine Sanctuary, to say nothing of all the other sea creatures here. Back on land,

you'll find forested hiking trails, ukulele lessons and farm-to-luau island eats. *From \$249 per night (rates normally start at \$332) with code RRED, turtlebayresort.com; valid for stays from October 8, 2015, through May 30, 2016.*





2) Maine

While you *could* spend your entire stay reading the newspaper-headline wallpaper at Portland's new **Press Hotel** (in the former home of the *Portland Press Herald*), you'd miss out on what's just beyond those walls: the Old Port—a historic working waterfront full of

bars, boutiques and stellar seafood restaurants. You'll also be just a few minutes away from one of the state's biggest draws: the 136-island-dotted Casco Bay. *From \$249 per night (rates normally start at \$311) with code LPR, thepresshotel.com; valid for stays from October 8, 2015, through May 31, 2016.*

3) New York

Whether you want to stay near Central Park, the Theater District or another choice slice of the Big Apple, **Triumph Hotels** is offering you seven possible pads, each a work of architectural art meant to give a strong sense of place and history. Case in point: the Belleclaire, a 1903 Upper West Side landmark where Mark Twain once stayed. *From \$250 per night (rates normally start at \$313) with code everyday, triumphhotels.com; valid for stays from November 1, 2015, through March 31, 2016.*



4) Texas

Want to make like Rach and rock out in Austin? Stay somewhere with its own director of music and social programming! Yes, in a nod to the legendary local music scene, the **Hotel Van Zandt** has an in-house talent booker who scores great acts for the house restaurant. *From \$250 per night (rates normally start at \$329)—and hey, the hotel will even throw in two free craft beers—with code RRED, hotelvanzandt.com; valid for stays from October 18, 2015, through March 31, 2016.*



5) Alaska

Whales spouting, fjords misting, glaciers calving, eagles soaring, icebergs drifting... just your average Alaskan scenery. And

Princess Cruises is serving up seven dazzling days of it. A \$100 gift card (the equivalent of approximately 20% off the starting rate) is valid for any 2016 Alaska sailing. To redeem, email media@princesscruises.com and mention Rachael Ray.





6) Montana

You get all the Montana must-dos, from fly-fishing and horseback riding in summer to sleigh riding and snow-shoeing in winter at Big Sky's iconic (just turned 100!)

Lone Mountain Ranch.

Plus, Yellowstone is a mere 18 miles south. *From \$250 per night (rates normally start at \$313) with code LMRGETAWAY, lonemountainranch.com; valid for stays from October 8, 2015, through October 31, 2016.*



7) Colorado

Born in 1891 as a Colorado Springs casino, the **Broadmoor** grew into one of the country's most beautiful resorts—and its backdrop includes the legendary Pikes Peak. To get up close and personal with this stunning stretch of the Rockies, take the 114-year-old Pikes Peak Cog Railway, the nation's highest train.

From \$210 per night (rooms normally start at \$263) with code EDWRR, broadmoor.com; valid for stays from November 1, 2015, through February 29, 2016.

(8)

Florida

Join the long list of distinguished guests (presidents, actors, Rachael Ray Every Day readers!) at the Florida Keys'

Cheeca Lodge &

Spa on Islamorada,

where lazing on the beautiful beach is the preferred pastime. But there's also great snorkeling, biking, kayaking, fishing and scuba diving. *From \$199 (rates normally start at \$249)*

with code RARAY, cheeca.com; valid for stays on select dates in January, May, June, July and August, and from August 21 to December 15, 2016.



9) Italy

Rach loves *la bell'Italia*—and so will you when you hit Tuscany, the ridiculously romantic region where she and John tied the knot (and just renewed their vows). With the **ItaliaPass Florence & Tuscany Experience**, you'll get five days of medieval villages, vineyards, art and some *mamma mia!* meals. What's included? Round-trip train tickets from Rome or Milan; VIP access to the ItaliaPass Termini station lounge; a day of sightseeing in Florence; and an ItaliaPass membership that'll save you, on average, \$500 at restaurants and attractions. Also included: four nights at the 15th-century **Hotel Bernini Palace** (or other four-star Florentine digs), plus one of six excursions: a Tuscan winery hop; a scooter tour of Chianti country; a horseback ride through vineyards and villages; a VIP visit to the Uffizi Gallery and secret Vassari Corridor; a cooking class and feast in a villa; or a dinnertime jaunt to Siena and San Gimignano. *\$479 per person (a savings of up to 40 percent), italiapass.com/rachael-ray, or call 877-375-7245 and mention Rachael Ray; valid for travel from October 8, 2015, through March 31, 2016.*

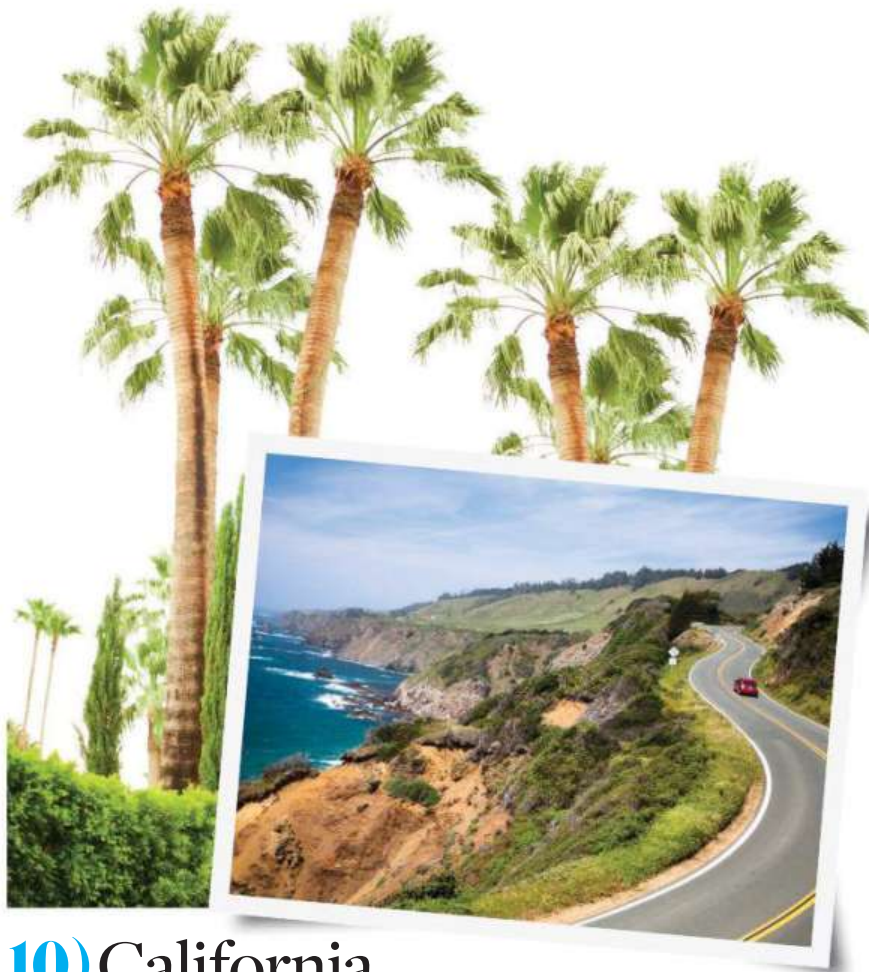


*Italian focaccia bread
in a cracker? Fantastico.*

New Town House Focaccia Crackers.
Choose from our tasty Rosemary &
Olive Oil and Tuscan Cheese flavors.

The Art of Entertaining™





10) California

A mountainous mosaic of beach towns, vineyards and national parks, the **Central Coast** begs to be road-tripped—so we've set the whole thing up for you! Near LAX, pick up a funky, compact **Jucy Campervan** that comes with just the right oceanside cookout equipment (gas cookers, sink, picnic table). Though you can bunk in the car's "penthouse" (i.e., pop top), you can also stay in any of these hotels (in order from south to north): the historic **Hotel Santa Barbara**, right on restaurant- and shop-lined State Street; Pismo Beach's **Dolphin Bay Resort & Spa**, with great Pacific views and easy access to the pier (a great spot for whale watching); Big Sur's **Glen Oaks**, a woodsy retreat complete with a fire pit and Big Sur River access; and Carmel-by-the-Sea's **Cypress Inn**, the picture of quaintness, close to the village's famed beach bluffs, courtyards and gardens.

All rates reflect a 20 percent discount: Jucy Campervans from \$132 for 3 days with code RACHAELRAY, jucyrentals.com; Hotel Santa Barbara rates from \$151 per night with code Rachael Ray Magazine,

888-259-7700; Dolphin Bay Resort & Spa rates from \$250 per night with code Rachael Ray, thedolphinbay.com/accommodations; Glen Oaks rates from \$225 per night with code Rachael Ray, 831-667-2105;

Cypress Inn rates from \$212 per night with code Rachael Ray Magazine, 831-624-3871. All codes are valid for travel from November 1, 2015, through April 30, 2016.



More ways to share your flair.



The Art of Entertaining™

HAPPY
BURGER-
VERSARY!

4

“Yo, Rach!” Burger



“For Rach’s tribute burger, I wanted to honor her Italian roots. I made a variation of my fried salami and provolone–topped Yo Burger (‘yo’ is Italian-American slang for ‘hey, you!’), which won the South Beach Burger Bash in 2011, and updated it with a hit of spicy ketchup.”

—**Michael Symon**, co-host of *The Chew*, chef-owner of *B Spot Burgers* in Cleveland, Columbus, Detroit and Indianapolis, and four-time *Burger Bash* winner

PHOTOGRAPHY BY LUCAS ZAREBSKI; FOOD STYLING BY MICHELLE GATTON

Hey kids, it's **VEGGIES!**

Menu

BROCCOLI CONE

Our famous Ranch® Dressing and a delicious Hidden Valley® Original Ranch® Dressing for a tasty treat.

CARROTPOWDER CONE

Get the crunch of a carrot cone with a fresh taste of our Hidden Valley® Original Ranch® Dressing.

CARROT POP

Our famous Ranch® Dressing and a delicious Hidden Valley® Original Ranch® Dressing for a tasty treat.

PEPPER POP

Get the crunch of a pepper cone with a fresh taste of our Hidden Valley® Original Ranch® Dressing.

TOMATO SUNDAY

Our famous Ranch® Dressing and a delicious Hidden Valley® Original Ranch® Dressing for a tasty treat.



Get a taste of life in the valley. Hidden Valley® Original Ranch® Dressing.
The way Ranch is supposed to taste.™



TODAY'S SPECIAL SUPER HEROES

TAKE KID-FRIENDLY SANDWICHES TO THE NEXT LEVEL WITH THIS AWESOME 10-FOOT MONSTER SUB CREATED BY FORMER STARS OF OUR *COOK with KIDS* COLUMN. BORROW THEIR COOL COMBOS AND THROW YOUR OWN BUILD-A-SANDWICH PARTY!

"I've been a vegetarian since I was 3. You don't need meat to make an awesome sandwich!"

"Here's my technique: Meat and cheese, then veggies—and mayo on both pieces of bread."



SOFIE, 11

Garden Party

Hummus, Boston lettuce, tomato, cucumber, shredded carrot and vinaigrette

STELLA, 8

Hole-y Cow

Roast beef, Swiss cheese, romaine, mayo and Dijon mustard

JARED, 14

Club Sub

Turkey, American cheese, Bacon Mayo (see recipe, page 58), iceberg and tomato

BÉA, 5

In a Pickle

Salami, romaine, capers and pickles on the side

MAEVA, 7

Go Fish

Cooked salmon fillets, bacon and cheesy puffs

WALL OF FAME

See our sandwich stars' first appearances in the magazine, way back when!



SOFIE, 8



STELLA, 5



JARED, 10



BÉA, 3



MAEVA, 5



HUDSON, 8



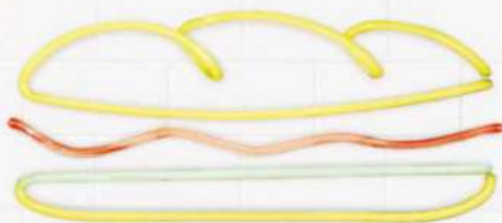
MARCO, 5



SOFIA, 9



BUDDY JR., 7



Carlo was too little to cook when the Valastro kids were first in the magazine, but now he's stealing the show!

"Like our dad [Cake Boss Buddy Valastro, father to Sofia, Buddy Jr., Marco and Carlo], Buddy Jr. and I like sweet sandwiches."



HUDSON, 12

Little Italy

Hot soppressata, mortadella, prosciutto, Taleggio, romaine, roasted red peppers and Caper Spread (see recipe, page 58)

MARCO, 8

Fancy Ham & Cheese

Prosciutto, mozzarella and arugula

CARLO, 4

Funky Chicken

Chicken fingers, French fries and ketchup

SOFIA, 12

Chocolate Fluff

Nutella and marshmallow creme

BUDDY JR., 11

Nutty Buddy

Peanut butter, peanut butter cups and sliced apples

A Season to Smile

Start new holiday traditions with **Goldfish®** crackers

12 Days of Connections

Delight your kids this holiday season by hiding little love notes to them each day. Tuck the notes into their lunchboxes, backpacks, and other unexpected places. Make it extra special by including a package of **Goldfish** crackers!

Happy Campers

Set aside one night to camp out in front of your Christmas tree. Keep the tree lights on until the kids fall asleep, read holiday stories, watch favorite holiday classics, and snack on everyone's favorite treat—**Goldfish**!



Smile Awhile

How do you connect with your family over the holidays? Share your stories of how **Goldfish** crackers add smiles to your life!



Share your **Goldfish®** Tales!
GoldfishSmiles.com

ALL THE FIXIN'S

A big sub means big fun.
Make your shindig the best thing since sliced bread with these tasty tips.

Weigh to go

Plan at least three-quarters of a pound of meat and cheese combined per foot-long sandwich.

Caper Spread

Bacon Mayo

Nice spread!

Set out condiments like mustard, mayo, dressing and barbecue sauce, or make these delicious creations from our kid cooks!

Get bready

Buy one 15-inch loaf for each sandwich-maker. Split the loaves lengthwise and trim off the narrow ends. Once the sandwiches are stuffed, line them up end-to-end (and take a photo of your monster sammie!). To serve, slice into 2-inch portions.

Jared's Bacon Mayo

Whisk 1 cup mayo, a dollop of Dijon mustard, a squeeze of lemon juice, and a pinch each of cayenne and paprika. Stir in cooked, crumbled bacon; season with salt and pepper.

Hudson's Caper Spread

Drain 1 jar (8 oz.) capers in brine; pat dry. In a food processor, pulse until chopped. With machine running, gradually pour in ½ cup olive oil; process until smooth. Season with pepper.

Top it off

Set up a selection of all sorts of cool, crunchy, tangy and sweet toppings, like sliced tomatoes, onions, pickles, peppers, fresh herbs, radishes, even apples!



For more mealtime fun, go to Yum-o.org, Rach's nonprofit organization.

You'll find recipes, tips for improving food in schools and stories of people who are changing the way America eats. How cool is that?!

**The snow was deep, the hill was steep,
The sled was very fast.
Brother, sis and mom agree,
The day was unsurpassed!**



Inspired by the Matson Family of Burlington, VT
Share your Goldfish® Tales! GoldfishSmiles.com

**Always baked with real cheese.
The Snack That Smiles Back®**



HAPPY
BURGER-
VERSARY!

5

Italian Chile Cheeseburger



“I think of Rachael as the burger diva and as someone who loves bold flavors. Calabrian chile sauce from Italy is smoky but not too spicy; if you add a few tablespoons of mayo and a little lemon juice, it’s a perfect topping for a burger—it cuts the richness of the meat. Like Rachael, this burger is a little Italian, a little American.”

—**Michael White**, chef and co-owner of Osteria Morini in NYC and Washington, D.C., and an NYC Burger Bash winner

“I have had the pleasure of both cooking alongside Rachael and eating her tasty food. She shares my belief that vegetables can be just as luscious and ‘meaty’ as a beef burger. She also likes a fun twist on a classic. When creating a burger for her, I immediately thought of this!”

—Alex Guarnaschelli, judge on *Chopped* and chef of *Butter* in NYC



6

Melty Eggplant-Mozz Burger



nly

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Compared to ordinary eggs, Eggland's Best eggs have four times the Vitamin D, more than double the Omega 3, 10 times the Vitamin E, and 25 percent less saturated fat. Plus, EBs are a good source of Vitamin B5 and Riboflavin, contain only 60 calories, and stay fresher longer.

Hungry for better taste? EBs deliver more of the farm-fresh flavor you and your family love. Any way you cook them!

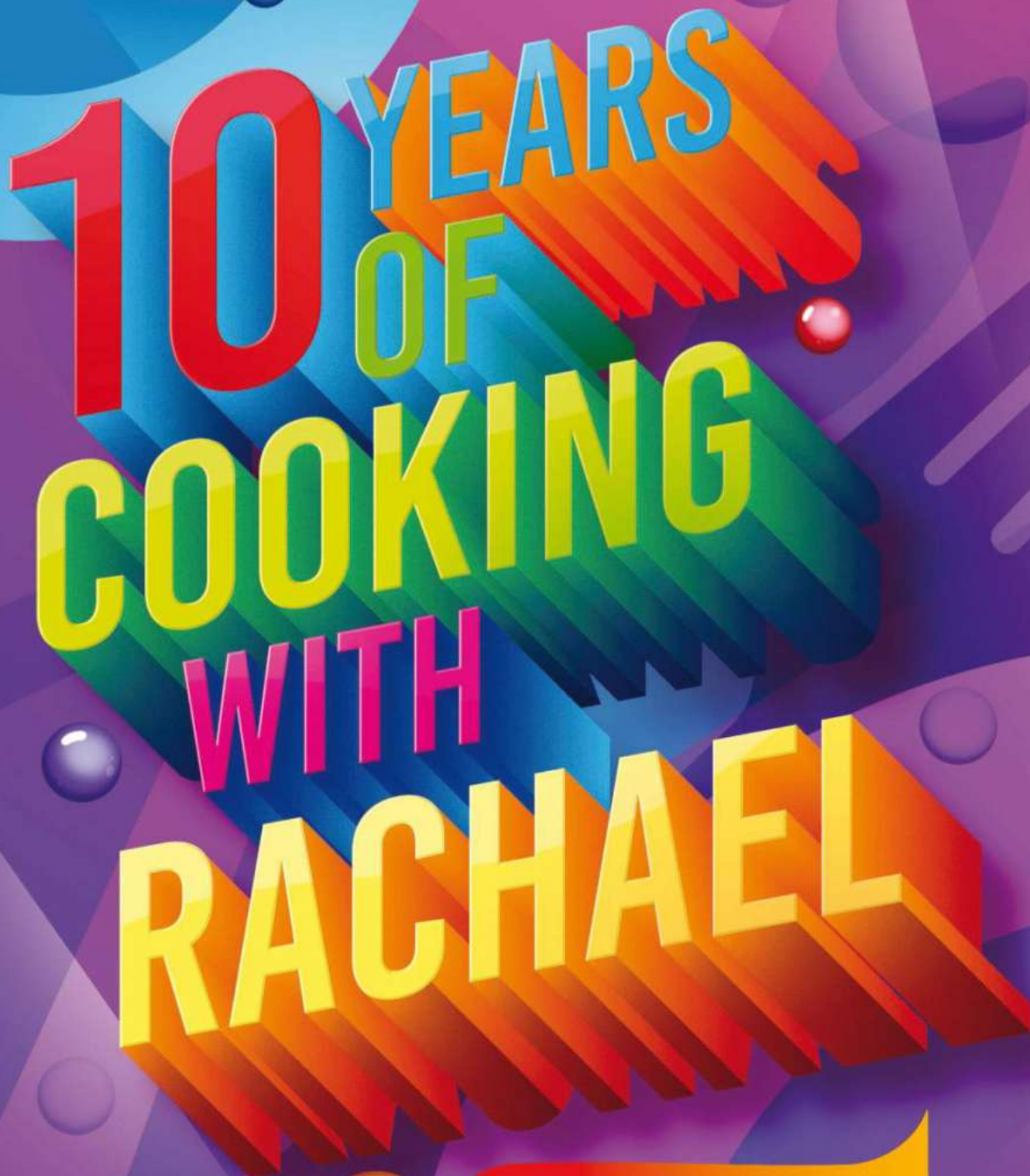
So why settle for ordinary when you can enjoy the best? **Eggland's Best.**

*Voted Most Trusted Egg Brand by American shoppers. Based on the 2015 BrandSpark/Better Homes and Gardens American Shopper Study.



egglandsbest.com





10 YEARS OF COOKING WITH RACHAEL

Take a look back with us through the 98 issues of the magazine (so far!) and remember the trends we all were obsessed with, the people we cooked alongside and the recipes we're still making and loving today. We sure hope you're hungry!



Hot off the press in 2005!

Every Day with Rachael Ray debuted with the November/December 2005 issue. The goal, Rach wrote, was to celebrate being an **“Every Day—er—one who gets the most, the best and the tastiest bits out of each and every day.”**

The issue included a Thanksgiving menu, travel features on New York, Boulder and San Diego, and 74 recipes, including one Rach developed for her dog! The magazine flew off newsstands—selling so well that another printing was ordered, for more than a million copies total. And that was just the start. On the next 13 pages, take a look at some highlights from our history.

2006

2006 CUTEST PET!



TREND OF THE YEAR

Bacon

Remember when the world first became obsessed with the smoky stuff? In 2006, we celebrated the fact that bacon was not just for breakfast anymore with bacon sloppy joes, bacon-topped chowder, bacon and peanut butter sandwiches on banana bread and lots more!

Bacon-Wrapped Turkey Meat Loaf

SERVES 4

$\frac{1}{2}$ red bell pepper, coarsely chopped	$1\frac{1}{2}$ lbs. ground turkey
1 medium carrot, peeled and coarsely chopped	$\frac{1}{2}$ lb. ground pork
1 medium onion, coarsely chopped	$\frac{1}{2}$ cup breadcrumbs
1 clove garlic	2 eggs
1 tbsp. olive oil	2 tbsp. ketchup
	1 tbsp. Worcestershire sauce
	8 slices bacon

1. Preheat the oven to 375°. Place the bell pepper, carrot, onion and garlic in a food processor; pulse until the mixture is finely chopped. In a medium skillet, heat the oil over medium. Add the chopped vegetables and cook until softened, about 5 minutes; cool.

2. In a large bowl, combine the vegetables, turkey, pork, breadcrumbs, eggs, ketchup, Worcestershire sauce and $1\frac{1}{2}$ tsp. salt; mix well. Place the meat mixture in a 9-by-13-inch baking dish and, using your hands, form it into a loaf.

3. Weave the bacon slices over the meat loaf. Bake, uncovered, until cooked through, about 1 hour.

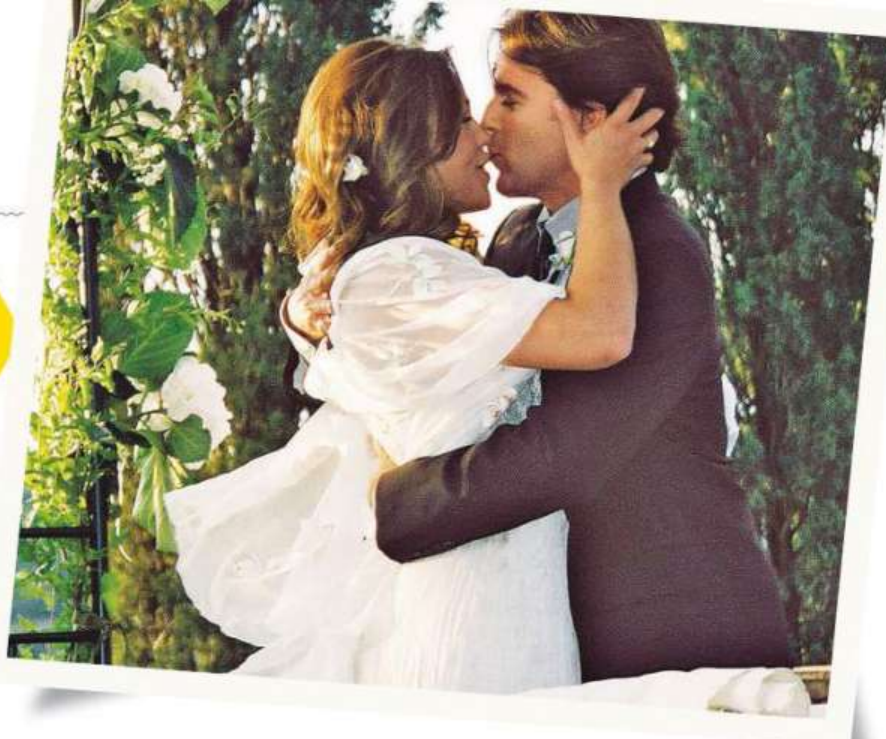
4. Transfer the meat loaf to a platter. Slice.



V.I.P. TREATMENT
Dishing with celebs!

LIQUID GOLD

Rach made her love of EVOO official by bottling and selling her very own version!



Rach & John tied the knot!

Family and friends traveled to Tuscany to watch the couple exchange vows on September 24, 2005. Four months later, recipes and

photos in the magazine gave readers a taste of the epic wedding feast of wild mushroom pasta, steak with Brunello sauce, artichoke-

pecorino flan and wilted spinach with pine nuts and currants. Because you know Rachael wasn't going to just do a "beef or fish" wedding dinner!

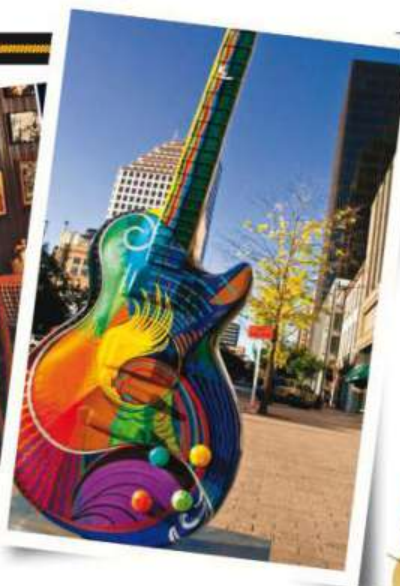
Rach taught **Jeff Daniels** how to cook in a camper to celebrate his 2006 movie *RV*. On the menu: Chili 'n' Dawg Nachos and Heck of a Jicama Slaw. We also peeked inside Diane Sawyer's fridge and discovered her obsession with Miracle Whip and cold meat loaf sandwiches. And funny lady Amy Sedaris hosted a dinner party for one—herself!



GETTING AROUND

Keep Austin weird!

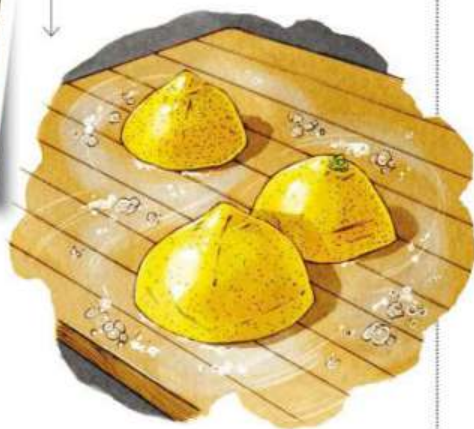
Before Rach launched her famous Feedback party featuring her husband John's band, The Cringe, during the SXSW festival, she fell in love with the city's laid-back vibe, delicious food



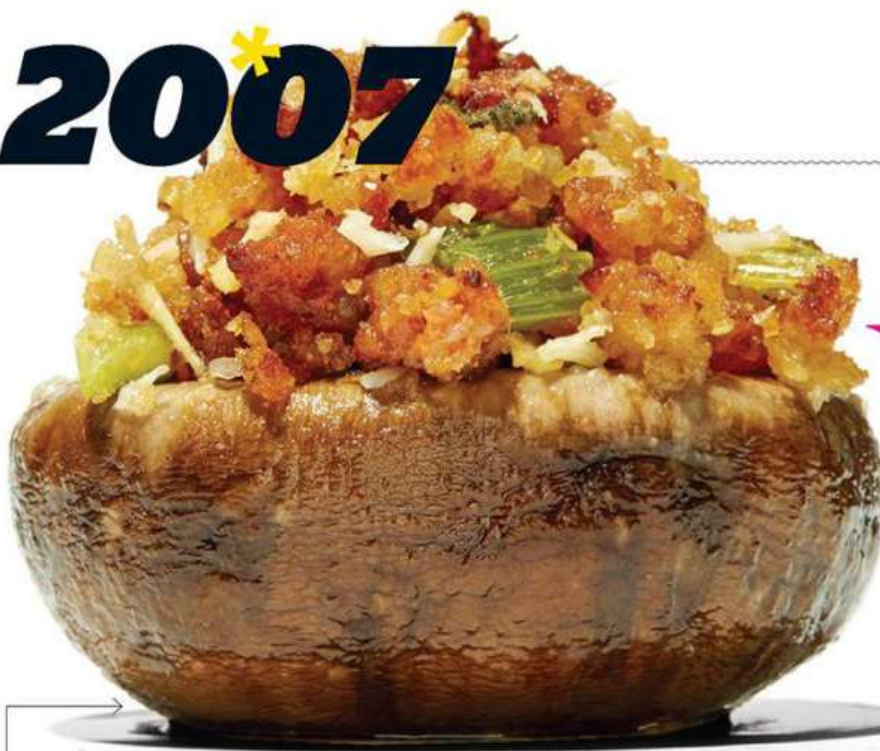
and legendary music scene. One of the magazine's early travel stories was a guide to having a good time in Austin, featuring a road map to restaurants, shops and, of course, music venues.

TIP WE STILL USE

When you're done juicing lemons, use them to wipe down a cutting board to disinfect it and make it smell nice.



2007



TREND OF THE YEAR

Stuffed everything

If you could fill a food with another food, we did it this year, from BLT-stuffed mini tomatoes to meat and potato stew in bread bowls.

Stuffing-Stuffed Mushrooms

MAKES 20

- 20 large white mushrooms (about 2 lbs. total), stems removed
- 1 cup leftover stuffing
- $\frac{1}{2}$ cup finely grated Parmesan cheese

1. Preheat the oven to 400°. Place the mushrooms, stem sides down, on a lightly greased baking sheet. Bake 10 minutes; flip over.
2. Meanwhile, in a small bowl, mix the stuffing and cheese. Fill the mushrooms with the stuffing, mounding in the centers.
3. Bake until the mushrooms are tender and the stuffing is golden, about 20 minutes.



TIP WE STILL USE

Roast your own peppers in three easy steps:

1. Char them directly over a flame.
2. Let them steam in a bowl covered with plastic wrap.
3. Easily peel away the skins.

2007 CUTEST PET!



V.I.P. TREATMENT

Crazy for cartoons!

To promote *The Simpsons Movie*, **Marge Simpson** shared her cravings: mac 'n' cheese and carbs of all kinds. She even admitted to sneaking Homer's beer. *D'oh!*



Rach announced the launch of Yum-o!, which teaches kids and families about food and cooking, funds scholarships, provides meals to hungry kids and works to end childhood hunger.

LOOK WHO SHOWED UP

Star chefs in the house!

Rach and **Mario Batali** threw an Italian potluck, serving up lamb stew and Tuscan-style cauliflower. **Rick Bayless** and his daughter cooked a Mexican feast. And **Daisy Martinez** shared her family recipe for roast pork to make Cubano sandwiches.



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Zero Grain™ Whitefish
Recipe for Cats.

REAL RECIPES. REAL INGREDIENTS. REAL GOOD.™



2008

TREND OF THE YEAR

Food on a stick

The fastest way to make a meal more fun? Skewer it! In 2008, we kebabed fruit, cake, potato chip-crusted chicken and even lobster!

Chicken Parm Meatballs

SERVES 4

- | | |
|--|---|
| 2 lbs. ground chicken or turkey breast | 3 cloves garlic, finely chopped |
| $\frac{3}{4}$ cup grated Parmigiano-Reggiano | Salt and pepper |
| $\frac{1}{2}$ cup breadcrumbs (a couple generous handfuls) | 12 bocconcini (mini fresh mozzarella balls) |
| Flat-leaf parsley, chopped | 8 tbsp. EVOO |
| Fresh basil, chopped or torn (a generous handful) | Juice of 1 lemon (about 4 tbsp.) |
| 1 egg | 2 tsp. anchovy paste |
| 3 tbsp. tomato paste | 1 tsp. Worcestershire sauce |
| | 2 romaine hearts, shredded |
| | 1 head radicchio, shredded |

1. Preheat a grill pan or grill over medium. In a large bowl, combine the chicken, $\frac{1}{2}$ cup cheese, the breadcrumbs, parsley, basil, egg, tomato paste and two-thirds of the garlic; season with salt and pepper. Divide the mixture into 4 equal portions, then form each into 3 meatballs. Press 1 bocconcini into each meatball, then pinch the meat around the cheese to seal. Coat the meatballs with 2 tbsp. EVOO, then thread onto skewers. Cook, covered, turning occasionally, until firm and cooked through, about 18 minutes.

2. In a large bowl, combine the lemon juice, anchovy paste, Worcestershire sauce and the remaining garlic and $\frac{1}{4}$ cup cheese. Whisk in the remaining 6 tbsp. EVOO. Toss with the romaine and radicchio; season. Serve with the meatballs.



V.I.P. TREATMENT Totally chill

Guess who opened their (fridge) doors to us this year?

A very pregnant **Tori Spelling**, Al Roker, Tony Danza and **Gene Simmons**—who really likes ice pops. He told Rach he eats more than 7 a day!

2008
CUTEST
PET!



Trash talk

Rach introduced her garbage bowl, inspired by the bowls she uses to collect scraps and make cleanup easy. Hundreds of thousands have been sold to formerly messy cooks!



HEY, PREZ!

For Rach's first Yum-o! fundraiser, five teens cooked a fantastic meal and got to meet Bill Clinton.



DOGGONE GOOD!

Rach launched the Nutrish line of pet food and Isaboo personally approved every flavor. Dogs everywhere rejoiced!



TIP WE STILL USE

Clean your cast-iron pan with a paste of coarse salt and water.



Gimme some feedback!

Rach threw her first Feedback party during the SXSW music festival. John's band, The Cringe, performed—and was

joined on stage by Billy Gibbons of ZZ Top. On the menu: BBQ ribs and cornbread-topped chicken. The couple have been hosting the shindig, which is open to the public and free, ever since!



2009

2009
CUTEST
PET!



V.I.P. TREATMENT

Funny fridge

Guess where comedian **Kathy Griffin** keeps her Emmys? How cool is that?!

TREND OF THE YEAR

Sandwiches

Or, as they're known around here, sammies! Rach gave the lunchtime staple lots of love with versions like Cobb clubs and tuna melts fancy enough for a dinner party.

Ratatouille Grilled Panini

SERVES 4

- | | |
|---|---|
| 3/4 cup olive oil | 2 red, yellow or orange bell peppers, quartered lengthwise |
| 2 large cloves garlic, crushed | 1 loaf ciabatta bread, split horizontally |
| 1 eggplant, cut into 1/2-inch-thick planks | 8 slices Swiss or fontina cheese |
| 1 zucchini, cut into 1/2-inch-thick planks | 2 cups arugula leaves |
| Salt and pepper | 1/3 cup store-bought olive tapenade |
| Herbes de Provence | |

1. Heat a grill pan or grill over medium. In a small saucepan, combine the olive oil and garlic; heat over medium until warm.
2. Brush the eggplant and zucchini planks on both sides with the garlic oil; season with salt, pepper and herbes de Provence. Place on the grill pan along with the bell peppers and cook, turning once, until crisp-tender, 6 to 8 minutes.
3. Arrange the vegetables on the bottom half of the bread and top with the cheese and arugula. Spread the top half of the bread with the tapenade and set in place. Put the sandwich in the pan and place two foil-covered bricks or a large, heavy skillet filled with heavy cans on top. Grill the sandwich until the bread is toasted and the cheese melts, about 2 minutes per side. Cut into 4 portions.



GETTING AROUND

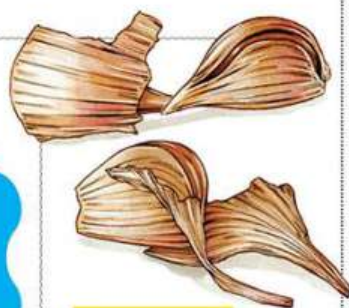
Wish you were here!

We covered some miles this year, with travel stories on our favorite food towns, like Boston, Asheville, NC, and—no surprise here—Austin.

ALSO HAVING A
MAJOR MOMENT

CUPCAKES!

Sweets shops and bakeries were having a hard time keeping up with the sudden demand for these treats, especially after we ran a list of our absolute favorite creative cupcakes from around the country.



TIP WE
STILL USE

Microwave garlic cloves for 10 seconds—the skin will pop right off!

MADE WITH

6.5%	Madagascar rain water
4%	Hand-blown glass
89.5%	Tastes the same as tap water



MADE WITH

100%	Turkey Breast
------	---------------



Sometimes life can get complicated.
Your sandwich doesn't have to be.

#sanewich

It's Deli Quality Every Time. It's Oscar Mayer.

2010

2010
CUTEST
PET!



RACHAEL GOES TO WASHINGTON

Rach spoke to members of Congress about improving food in schools.

Kids should be served “a healthy meal, made with real, nutritious ingredients,” she said.

TREND OF THE YEAR

Shrimp

In salads, skewers, stir-fries and solo, this little shellfish was a big deal.

Grilled Five-Spice Shrimp

SERVES 2 to 4

- | | |
|------------------------------------|---|
| 2 tbsp. vegetable oil | 1 lb. large shrimp—peeled, deveined and tails left on |
| 1 clove garlic, smashed and peeled | 1 scallion, finely chopped |
| ½ tsp. Chinese five-spice powder | 2 tsp. toasted sesame seeds |
| Salt and pepper | |

1. Preheat a grill pan over medium-high. In a medium bowl, whisk the oil, garlic, five-spice powder, ½ tsp. salt and ¼ tsp. pepper. Add the shrimp and toss to coat. In a small bowl, toss the scallion and sesame seeds.

2. Cook the shrimp, turning once, until just firm and opaque in the center, about 5 minutes. Sprinkle with the scallion-sesame seed mixture.



TIP WE STILL USE

Out of red wine vinegar? **Make a great substitute:** Add 1 tsp. red wine to 2 tbsp. cider vinegar!



Burger Bash!

Rach's Burger Bash in Brooklyn was a star-studded hit (yep, that's Bobby Flay dancing on a table!), with attendees sampling dozens of chef burgers. Josh Capon's caramelized-onion-and-bacon-jam burger won the People's Choice Award.



ALSO HAVING A MAJOR MOMENT

GRILLED ROMAINE!

It seemed everyone was cooking whole heads of lettuce over an open flame and turning the smoky leaves into delicious salads. Our favorite version: Guy Fieri's Grilled Romaine with Bacon-Blue Cheese Vinaigrette, from our summer barbecue story!

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Marie's



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TREND OF THE YEAR

Sliders

The best part of making burgers mini is that you can eat more of them! This year saw bite-size versions made with spicy chicken patties, smoked pork belly—and, of course, beef!

BBQ Banh Mi Sliders

SERVES 8

TOPPINGS

- 2 medium carrots, sliced into matchsticks
- One-third to one-half a seedless cucumber, sliced into matchsticks
- 4–5 large radishes, sliced into matchsticks
- ¼ cup sugar
- ¼ cup white wine vinegar or rice vinegar
- 1 scant tsp. sea salt
- A handful each cilantro and mint leaves
- A handful microgreens or pea shoots

BARBECUE SAUCE

- ⅓ cup hoisin
- ¼ cup honey

- 3 tbsp. soy sauce or tamari
- 1 tbsp. chili-garlic sauce or sriracha

SLIDERS

- ¼ lb. bologna, coarsely chopped
- 1½ lbs. ground pork
- 3 tbsp. finely grated onion
- 2 cloves garlic, finely chopped
- 1½-inch piece fresh ginger, grated or finely chopped
- Sea salt and pepper
- Vegetable oil, for coating
- 8 slider rolls or 3-inch pieces baguette, split

1. Heat a grill pan or grill over medium-high. In a shallow dish, combine the carrots, cucumber and radishes. In a small saucepan, heat ½ cup water, the sugar, vinegar and sea salt until dissolved. Pour over the vegetables, then let sit until ready to serve. Just before serving, toss in the cilantro and mint leaves, and the microgreens.

2. Meanwhile, in a small saucepan, heat the hoisin, honey, soy sauce and chili-garlic sauce over medium until warm, 3 to 5 minutes.

3. In a food processor, pulse the bologna until very finely chopped. In a large bowl, combine the ground pork, bologna, onion (grate it over the bowl), garlic and ginger; season with sea salt and pepper. Form into 16 patties; lightly coat with oil. Cook, turning once, until cooked through, 6 to 8 minutes, liberally brushing with the barbecue sauce during the last minute or so of cooking.

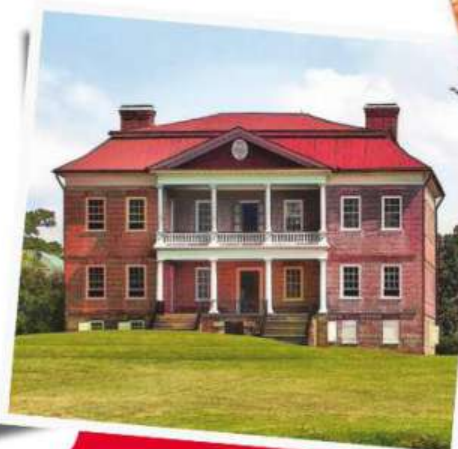
4. Serve the pork patties on the rolls. Top with the drained vegetable mixture.



MOROCCO ROCKS!

Rachael was so inspired by her trip to the country with her mother, sister and husband, she took hundreds of photos of markets and meals for a travel feature. Nice shots, Rach!

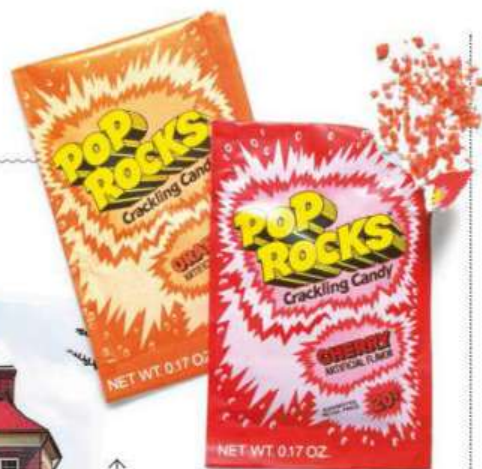
2011
CUTEST
PET!



GETTING AROUND

CHARLESTON

The food world went crazy for the Low Country hot spot, and we were right there with them, exploring this city filled with amazing restaurants, markets and historic places (like Drayton Hall, above).



So sneaky!

We polled chefs to find out their best recipe shortcuts and flavor cheats—so you could use them, too! Among our favorites: Chef Eddie Huang of Baohaus uses cherry cola to cook the pork filling of his steamed buns; Graham Elliot garnishes risotto with Cheez-Its and uses Pop Rocks to coat foie gras; and Tim Love pulverizes Funyuns and uses them to bread fish.

MOROCCO: RACHAEL RAY; CHARLESTON: PHOTOVIEWPLUS/GETTY IMAGES; POP ROCKS: AL FRENI/ THE LIFE IMAGES COLLECTION/GETTY IMAGES; KARDASHIANS: JACK COFF/CORBIS OUTLINE; BEESHEE: ARA HOUDAJIAN/THEARMENIANKITCHEN.COM; PET: CATHERINE LEDNER.

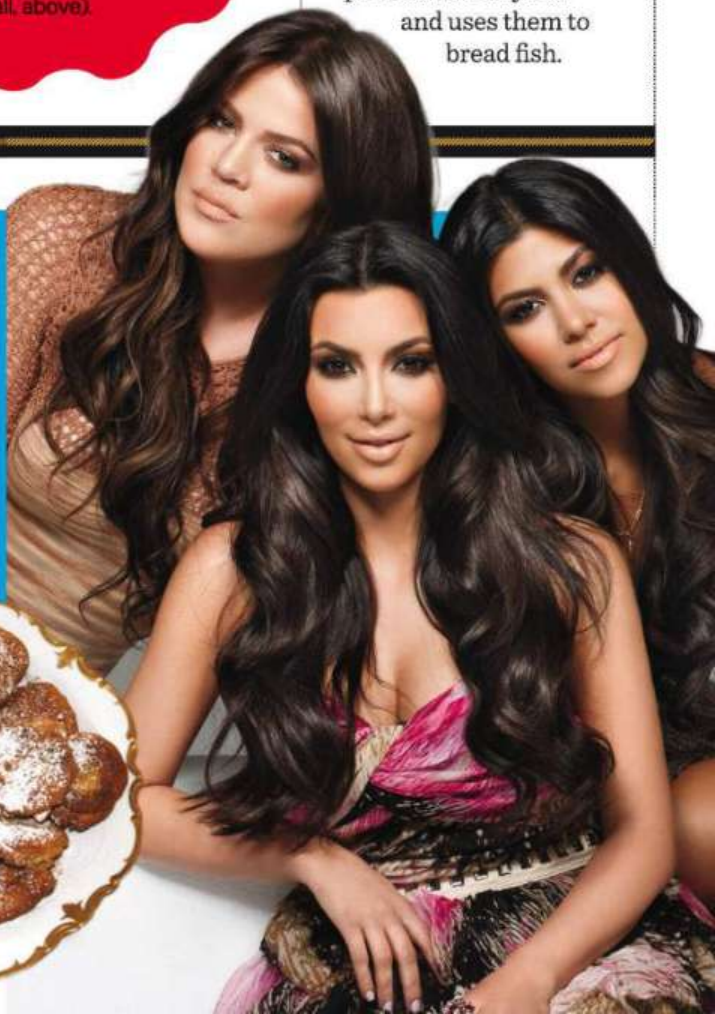


TIP WE STILL USE

Scrambling eggs? Whisk them with a fork, not a whisk, so you don't incorporate too much air; that makes them dry.

V.I.P. TREATMENT Reality bites

The **Kardashian sisters** dished about their Nana's Armenian cooking. Fave recipe: beeshee, fried pancakes covered in sugar.



2012

2012
CUTEST
PET!



TREND OF THE YEAR

Mexican food

Rach has always loved south-of-the-border flavors, but this year everyone was *loco* for tacos and queso!

Tostachos

MAKES 4

- | | |
|---|--|
| Corn or vegetable oil, for frying and drizzling | 1/4 cup beef stock |
| 4 6-inch corn tortillas | 2 plum tomatoes, seeded and finely chopped |
| Salt and pepper | A small handful cilantro, finely chopped |
| 3/4 cup ground beef chuck | 1 1/2 tbsp. butter |
| 1 small onion, finely chopped | 1 tbsp. flour |
| 2 jalapeños, seeded and finely chopped | 2/3-3/4 cup milk |
| 2 cloves garlic, finely chopped | 1 1/2 cups shredded yellow cheddar |
| 1 tbsp. chili powder | 1/4 cup pickled jalapeño slices, drained |
| 1 tsp. ground cumin | Sour cream, for garnishing |
| 1 tsp. ground coriander | |
| 1 tbsp. tomato paste | |

1. In a small skillet, heat a thin layer of oil over medium-high. Add the tortillas one at a time; fry until golden and crispy, 1 to 2 minutes. Season with salt.
2. In a medium nonstick skillet, heat a drizzle of oil over medium-high. Add the beef and cook, breaking up with a spoon, until browned, about 5 minutes. Add half the onion and half the jalapeños, then the garlic, chili powder, cumin and coriander; season with salt and pepper. Cook until the onion softens, about 5 minutes. Add the tomato paste and stir 1 minute. Add the stock, reduce the heat to low and let the meat mixture simmer while you make the salsa and sauce.
3. In a small bowl, mix the tomatoes and cilantro with the remaining onion and jalapeño; season.
4. In a small saucepan, heat the butter over medium. Add the flour; whisk 1 minute. Whisk in the milk and cook, whisking often, until thickened, about 2 minutes. Add the cheese; stir until melted.
5. Divide tortillas among plates. Top with the meat, cheese sauce, salsa, pickled jalapeños and sour cream.



ALSO HAVING A MAJOR MOMENT MUSTACHES!

The fuzzy crumb catchers were on T-shirts, glassware, shower curtains and anything else you could imagine. We even threw a mustache-themed 'Stache Bash party!

Taco tour

To find the country's single best taco, we considered tortillas, toppings and fillings, of course, but also structural integrity and TTE (Total Taco Experience), before awarding the honor to the Carnitas Taco at Los Cinco Puntos in Los Angeles!



TIP WE STILL USE

Mix leftover chopped herbs with butter to make an instant flavored spread that's delicious on bread, roasted vegetables or a juicy steak.





Here's our
TASTIEST
FAMILY
Recipe.

NOW
SHARE
Yours.

SAUSAGE CORNBREAD STUFFING

INGREDIENTS:

1 16-oz. pkg. Jimmy Dean® Premium Pork Sausage (Sage or Regular)
2 cups celery, chopped
1 cup onion, finely chopped
4 cups cornbread, toasted & chopped
1/4 cup fresh parsley, chopped
1 tsp. poultry seasoning
1 cup chicken broth
1 egg, lightly beaten
1/2 cup pecans, chopped (optional)

DIRECTIONS:

1. **PREHEAT** oven to 325°F. Cook sausage, celery and onion in large skillet over MEDIUM-HIGH heat 8-10 min. or until sausage is thoroughly cooked; drain. Spoon into large bowl.
2. **ADD** cornbread, parsley and seasoning; mix lightly. Add in broth, egg and mix until blended. Stir in pecans.
3. **SPOON** into lightly greased 2-quart casserole or soufflé dish; cover and bake 45 min. or until thoroughly heated, uncovering after 35 min.

PREP TIME: 20 min. **COOK TIME:** 45 min.

COOK'S TIP: To toast cornbread, bake at 400°F for 10 min.

SHARE YOUR FAVORITE SAUSAGE RECIPE, AND THE STORY BEHIND IT, USING **#JDFAMILYTABLE** AND YOU COULD BE FEATURED.



2013

2013
CUTEST
PET!



BEFORE



AFTER



KITCHEN MAKEOVER!

A behind-the-scenes look at the *Rachael Ray* show's new set showed off the kitchen's clean, modern look with lots of reclaimed wood, a rustic barn door (inspired by the one at Rachael's house) and warmer colors. The crew said a loving goodbye to the old vintage-inspired kitchen.

Bring on the new!



TIP WE STILL USE

The best (only!) way to pick good corn: Peel back the husk and steal a look.

TREND OF THE YEAR

Cocktails

Some serious mixology was going on in our test kitchen: There were stories about the best Bloody Marys in the world (including Rach's husband John's version, below), a make-your-own-sangria bar, tropical tiki drinks (Mai Tai, anyone?) and Champagne cocktails for every month of the year. Cheers!

Bloody Johnny

MAKES 6

- 1 bottle (46 oz.) Spicy Hot V8 vegetable juice
- 6 oz. vodka
- 2 oz. Worcestershire sauce
- 1 lemon, zested and juiced
- 1 lime, zested and juiced
- 2 tbsp. prepared horseradish

- 1½ tsp. Tabasco sauce
- 1 tsp. celery salt
- Ice
- Garnishes, such as leafy celery ribs, stuffed olives, lemon and lime wedges, pickled veggies and fresh cilantro sprigs

1. Combine all the ingredients except the ice and garnishes in a pitcher or large container with a tight lid. Add 1 tsp. pepper; stir well and refrigerate until cold, about 2 hours.
2. Pour into 6 ice-filled Collins glasses. Set up a Bloody Mary station with any or all of the garnishes in the list above. Go crazy!

COOKING UP CHANGE

Rach and First Lady Michelle Obama joined forces on Let's Move!, an initiative that teaches kids about eating healthy.



TOSS
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YOUR
MORNING.



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2014

2014
CUTEST
PET!



GETTING AROUND ALASKA

In honor of the 50th anniversary of the state's ferry system, we mapped out the most exciting, scenic, delicious and affordable ways to see Alaska. But don't worry, Austin: We showed you some love, too—for the 32nd time!



TREND OF THE YEAR

Brunch

It's the highlight of many a weekend, and this year, brunch was an even bigger deal than usual. We (well, everybody!) went bonkers for carbalicious stratas and eggs Benedict. Bottomless mimosas for all!

Cheese Blintz Hot Cakes

MAKES 8

- | | |
|----------------------|------------------------------|
| 2 eggs | 1 cup cottage cheese |
| ½ cup flour | 2 tbsp. butter |
| ¼ cup milk | Jam and confectioners' sugar |
| 1½ tbsp. sugar | |
| ¼ tsp. baking powder | |

1. In a blender, puree the eggs, flour, milk, sugar and baking powder until smooth, about 10 seconds. Add the cottage cheese; blend until just incorporated.
2. Heat a griddle over medium; add butter. Working in batches, spoon batter by quarter-cupfuls onto the griddle. Cook, flipping once, until golden, about 5 minutes. Top with jam; dust with sugar.



V.I.P. TREATMENT

Stars at the stove

We challenged **Cameron Diaz** and other celebs to make a recipe from the magazine and document it with their smartphones! Diaz totally proved her Tex-Mex cooking chops.



TIP WE STILL USE

Fresh out of confectioners' sugar? **Whizz granulated sugar in a clean coffee grinder**, and it turns into powder!

ALASKA: PURESTOCK/GETTY IMAGES; CAMERON DIAZ: COURTESY CAMERON DIAZ; PET: CATHERINE LEDNER.



Pumpkin Spice

- 8 Tbsp Almased
- 10 oz vanilla almond milk, unsweetened
- 2 Tbsp fresh or plain canned pumpkin puree
- 1 tsp stevia
- Dash of pumpkin spice or ground cinnamon, for taste

TRY ANY OF THE DELICIOUS SMOOTHIES BELOW TO GET YOUR DIET STARTED

Spicy Chocolate

- 8 Tbsp Almased
- 12 oz almond milk
- 1 Tbsp cocoa powder, unsweetened
- ½ tsp cinnamon
- ½ tsp cayenne pepper



Carrot Cake

- 8 Tbsp Almased
- 12 oz vanilla almond milk, unsweetened
- ¼ cup carrot juice
- 1 tsp ground flaxseeds
- 1 Tbsp walnuts
- A pinch of cinnamon
- A pinch of nutmeg



Caramel Apple

- 8 Tbsp Almased
- 1 cup almond milk, unsweetened
- ½ cup apple sauce, unsweetened
- 1 Tbsp almond butter
- ¼ tsp caramel extract



You can replace one or two meals a day with an Almased smoothie for weight loss, or add it to your regular diet routine for weight maintenance and wellness.

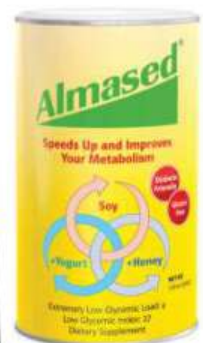
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TREND OF THE YEAR

Soup

We were in full-on comfort-food mode, with more takes on meals in a bowl than you could shake a spoon at.

Chickpea Soup

SERVES 4

- | | |
|---|---|
| 1 bunch Swiss chard or Tuscan kale, center stems removed | Salt and pepper |
| 3 tbsp. olive oil, plus EVOO for drizzling and to pass at the table | 4 cups chicken or vegetable stock |
| 2 carrots, peeled and diced | 2 cans (15.5 oz. each) chickpeas, rinsed |
| 1 large onion, chopped | 1 can (28 oz.) whole tomatoes, preferably San Marzano, diced or crushed by hand |
| 3-4 small ribs celery from the heart, chopped | 4 slices crusty Italian or peasant bread |
| 3 tbsp. chopped rosemary | Flaky sea salt (optional) |
| 3 large cloves garlic—2 chopped, 1 halved | Minced red or white onions, for garnish |
| 1 jalapeño, finely chopped, or 1 tsp. crushed red pepper | Grated Parmigiano-Reggiano, for garnish |

1. In a food processor, pulse the chard until finely chopped. Transfer to a medium bowl, rinse out the food processor bowl and return it to the base.

2. In a soup pot, heat 3 tbsp. olive oil over medium-high. Add the carrots, onion, celery, rosemary, chopped garlic and chile; season with salt and pepper. Cover, reduce the heat to medium and cook, stirring occasionally, until the vegetables are tender, 7 to 8 minutes.

3. Stir in the stock, chickpeas and tomatoes. Transfer half the soup to the food processor and coarsely puree. Return to the pot and stir in the chard; season. Simmer, stirring often, until the flavors blend, about 5 minutes.

4. Preheat the broiler. Toast the bread under the broiler until charred, about 2 to 3 minutes per side. Rub the toasts with the halved garlic clove, drizzle with EVOO and sprinkle with sea salt, if using. Place 1 toast in each soup bowl and top with soup. Garnish with the raw onion and cheese. Pass more EVOO at the table for drizzling.



TIP WE STILL USE

Pop out olive or cherry pits with the flat side of a knife. Press down and out they come!



V.I.P. TREATMENT That's amore!

Turns out, **Jason Biggs** is a serious cook. He made this healthy pizza with from-scratch dough. He told us his 1-year-old son "helped"!



Taste the future

Rach's 22nd book, out this fall, is available for preorder now (all 408 pages of it!). *Everyone Is Italian on Sunday*, her most personal effort yet, celebrates her Italian heritage and love of cooking for (and with) family.

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7

Loaded Nacho Burger



“Hangin’ with my girl Rachael is always a party. She’s so generous with her time and lets me give kudos to my fave football team (the Giants), even though she’s a Jets fan. So in honor of her being a football- *and* burger-lover, why not combine the two things that scream Game Day: burgers and nachos?”

—**Sunny Anderson**, host of *Cooking for Real*

PHOTOGRAPHY BY LUCAS ZAREBINSKI; FOOD STYLING BY MICHELLE GATTON

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HAPPY
BURGER-
VERSARY!

8

Hot Diggity Burger Dog



“Rachael and I share a love for our dogs—she’s got Isaboo and I have my Doberman mutt, Burt. Burt loves to hang out with me while I grill dinner. I appreciate how easy hot dogs are, but I prefer the flavor of burgers. By combining the two, you get the best of both worlds!”

—**Stephanie Izard**, chef-owner of *Girl & the Goat* and *Little Goat* in Chicago

PHOTOGRAPHY BY LUCAS ZAREBSKI; FOOD STYLING BY MICHELLE GATTON



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10TH ANNIVERSARY SPECIAL

*Light the candles and pop the bubbly!
This month's dinners are
extra-special—and super speedy.*

BY
**RACHAEL
RAY**

30

MINUTE
MEALS

Photography by JOSEPH DE LEO



FANCY FISH & SEAFOOD

Reel in raves with these sophisticated suppers that are oh-so-easy!

Branzino with Chorizo & Potatoes SERVES 4

1 lb. baby Yukon Gold potatoes, halved
Salt

2 large whole cleaned branzino (Mediterranean sea bass)

Pepper

2 lemons—1 sliced and 1 halved

A fat handful each flat-leaf parsley, thyme and cilantro

About 4 tbsp. olive oil

1 lb. cured chorizo, casings removed and sliced on an angle $\frac{3}{4}$ to 1 inch thick

4 plum tomatoes, quartered lengthwise

$\frac{1}{2}$ cup chicken or seafood stock

$\frac{1}{4}$ cup sherry or $\frac{1}{2}$ cup dry white wine

1 cup frozen peas

Crusty bread, for serving

1. Position a rack in the center of the oven; preheat to 475°.
2. Place the potatoes in a small pot; cover with water. Bring the water to a boil, salt it and cook the potatoes 3 minutes. Drain; transfer to a roasting pan.
3. While the potatoes boil, season the fish inside and out with salt and pepper. Fill the cavity of each fish with the sliced lemon and some of the herbs. Drizzle the fish with about 2 tbsp. olive oil.
4. Dress the potatoes with the remaining 2 tbsp. olive oil. Toss with the chorizo, tomatoes and the rest of the herbs; season. Place a rack on top of the potatoes in the pan. Arrange the fish on the rack; roast 12 minutes. Add the stock, sherry and peas to the pan. Roast until the potatoes are tender and the fish is just opaque in the center, 5 to 8 minutes more. Douse everything in the roasting pan with the juice of the halved lemon.
5. Remove the rack. Place the fish in the pan. To serve, remove the fillets using the back of a serving spoon and a serving fork; discard the bones. Serve the fillets with the potatoes, drizzling with the sauce left in the pan. Serve with the crusty bread.



Linguine & Mussels alla Diavola SERVES 4

Alla diavola (“of the devil” in Italian) is a nod to the spiciness of this delicious sauce.

- 2 tbsp. olive oil**
 - ½ lb. fresh hot Italian sausage, removed from casings**
 - 4 cloves garlic, chopped**
 - 1 small red chile, such as finger or Fresno chile, seeded and finely chopped, or scant 1 tsp. crushed red pepper**
 - About 2 tbsp. tomato paste**
 - 1 can (28 to 32 oz.) San Marzano tomatoes (look for D.O.P. on the label)**
 - ½ cup dry or spicy red wine**
 - 3 tbsp. capers in brine, drained**
 - 1 tbsp. fresh oregano, chopped, or 1 tsp. dried oregano, lightly crushed in your palm**
 - 2 lbs. black mussels, debearded (scrub them with a small brush under running water in a colander)**
 - Salt**
 - 1 lb. dried or fresh linguine**
 - Pepper**
 - ¼ cup flat-leaf parsley, chopped**
 - 1 lemon, juiced (about 4 tbsp.)**
 - EVOO, for drizzling**
- 1.** Bring a large pot of water to a boil for the pasta.
 - 2.** While the water comes to a boil, in a large deep skillet with a lid, heat the olive oil, two turns of the pan, over medium-high. Add the sausage and cook, breaking up with a spoon, until browned and cooked through, about 5 minutes. Add the garlic

and chile; stir a minute or so. Add the tomato paste and stir until fragrant, about 1 minute. Add the tomatoes, wine, capers and oregano. Simmer, breaking up the tomatoes with a spoon, until the sauce thickens slightly, 12 to 15 minutes. Add the mussels, then cover and cook until the mussels open, about 7 minutes (discard any mussels that do not open).

3. Meanwhile, salt the boiling water. If using dried pasta (my preference for this dish), add the pasta and cook to al dente. If using fresh pasta, wait until the mussels open, then add the pasta to the water. Once the water returns to a boil, cook the fresh pasta 2 minutes or so. Drain, reserving about ½ cup cooking water.

4. Toss the pasta with the mussels and sauce, adding a bit of cooking water if the sauce is too thick; season with salt and pepper. Remove from the heat and add the parsley, lemon juice and a fat drizzle of EVOO; toss with tongs. Serve in shallow bowls with smaller bowls alongside to collect the shells.

Serrano-Wrapped Spanish Scampi with Tomato Toast SERVES 4

- 20 tiger shrimp or large prawns, peeled and deveined with tails left on**
- ½ cup (2 handfuls) flat-leaf parsley, finely chopped**
- 5 cloves garlic—4 finely chopped and 1 halved**
- Zest of 2 lemons (about 1 tbsp.)**
- 1 small red chile, such as finger or Fresno chile, seeded and finely chopped, or scant 1 tsp. crushed red pepper**
- EVOO, for drizzling**
- Salt and pepper**
- 20 slices Serrano ham (dry-cured Spanish ham)**
- About 2 tbsp. olive oil**
- ½ cup dry sherry or dry vermouth**
- ¼ cup chicken stock**
- 2 tbsp. butter**
- Juice of 1 lemon (about 4 tbsp.)**
- Crusty bread, such as ciabatta or bâtard, split (enough for one 6-inch piece of bread per person)**
- 2 large vine or beefsteak tomatoes, halved**
- Sea salt**

- 1.** Preheat the broiler.
- 2.** In a medium bowl, toss the shrimp with the parsley, chopped garlic, lemon zest, chile and a fat drizzle of EVOO; season with salt and pepper. Tightly wrap each shrimp with 1 slice of ham.
- 3.** In a very large nonstick skillet, heat the olive oil, two turns of the pan, over medium-high. Add the shrimp and cook until the ham is crispy, about 3 minutes per side. Using tongs, stand each shrimp on its back to crisp the ham on all sides. Douse the pan with the sherry, add the stock and butter and swirl about 1 minute to reduce the sauce. Off the heat, douse the shrimp with the lemon juice.
- 4.** Broil the bread until well toasted, then rub the cut sides of the bread with the halved garlic. Rub the cut sides of the halved tomatoes into the bread, squishing their juice and flesh into the bread. Drizzle liberally with EVOO and season with sea salt. Serve the toast with the shrimp.



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WINNER, SPECIAL
CHICKEN DINNERS!**

*Even good ol' chicken
can get dressed up for
a party. These aren't your
average birds!*

Andalusian-Style Chicken with Saffron & Green Olives SERVES 4

Earthy saffron and tangy green olives are common ingredients in the Andalusia region of southern Spain.

- 1/2 cup sliced almonds**
- 1 cup chicken stock**
- 2 tbsp. golden raisins (optional)**
- A fat pinch of saffron (24 to 30 threads)**
- 4 boneless, skinless chicken breasts, preferably organic, halved crosswise**
- 4 boneless, skinless chicken thighs, preferably organic**
- Salt and pepper**
- 4 tbsp. olive oil**
- 1 large Spanish onion, chopped**
- 5-6 cloves garlic, chopped**
- 2 tbsp. flour**
- 1/2 cup dry sherry or 1 cup dry white wine**
- 1 cup top-quality pitted green Spanish olives, coarsely chopped**
- 1 tbsp. orange zest, plus the juice of half an orange (about 1/4 cup)**
- A fat handful flat-leaf parsley and a small handful mint, chopped together**
- Warm crusty bread, for mopping**

1. Preheat the oven to 350°. Place the nuts on a small rimmed baking sheet and toast, stirring once or twice, until deep golden, about 8 minutes.

2. In a small saucepan, combine the chicken stock, raisins, if using, and saffron, over low heat; let steep while you make the chicken.

3. Season the chicken liberally with salt and pepper.

4. In a large skillet, heat the olive oil, four turns of the pan, over medium-high. Working in batches if necessary, cook the chicken, turning once, until browned on both sides, 8 to 10 minutes per batch; transfer to a plate. Add the onion and garlic to the skillet; season. Cook, stirring occasionally, until the onion softens, about 4 minutes. Stir in the flour. Add the sherry and bring to a simmer. Add the olives, orange juice, zest and saffron stock. Slide the chicken and any juices back into the skillet. Simmer until the chicken is cooked through, 5 to 7 minutes more.

5. Serve the chicken in shallow bowls topped with the herbs and almonds. Serve with the bread for mopping.





Truffle-Laced Chicken with Mushrooms, Polenta & Roasted Broccolini SERVES 4

- 2 large bundles broccolini (about 1 lb. total), trimmed
- Salt and pepper
- 4 cloves garlic, chopped
- 1 small red chile, such as finger or Fresno chile, seeded and finely chopped, or scant 1 tsp. crushed red pepper
- EVOO, for drizzling
- $4\frac{1}{2}$ cups chicken stock
- 1 oz. dried porcini mushrooms
- 8 chicken thighs, preferably organic
- 2 tbsp. olive oil
- $\frac{1}{2}$ lb. crimini mushrooms, sliced
- 2 shallots, finely chopped
- 2 tbsp. fresh thyme, chopped
- 1 rounded tbsp. flour
- $\frac{1}{2}$ cup dry white wine
- 1 tsp. black or white truffle oil (make sure it is not artificially flavored) or 1 tbsp. black or white truffle paste (available at urbani.com)
- $\frac{1}{4}$ cup flat-leaf parsley, finely chopped
- 1 cup whole milk
- 1 cup quick-cooking polenta
- $\frac{1}{2}$ cup grated Parmigiano-Reggiano
- 2 tbsp. butter
- 1 tbsp. acacia or other mild honey

1. Preheat the oven to 425°. Place the broccolini on a large rimmed baking sheet; season with salt and pepper. Toss with the garlic, chile and a fat drizzle of EVOO. Spread out in an even layer and roast until the stalks are tender and the edges are crispy, 15 to 20 minutes.
2. In a small saucepan, bring $1\frac{1}{2}$ cups chicken stock and the porcinis to a boil over medium-high heat. Reduce the heat to low. Let simmer to reconstitute the mushrooms while you make the chicken.
3. Season the chicken. In a large, deep skillet, heat the olive oil, two turns of the pan, over medium-high. Add the chicken and cook until browned, turning once, 7 to 8 minutes; transfer to a plate. Add the crimini mushrooms to the skillet and cook, stirring often, until well browned, about 5 minutes. Add the shallots and thyme; season. Cook, stirring often, until the shallots soften, 2 to 3 minutes. Sprinkle with

flour and stir to coat the mushrooms. Add the wine and reduce the heat a bit. Using a slotted spoon, remove the porcinis from the stock and chop. Add the porcinis to the skillet. Pour about 1 cup porcini stock into the skillet, leaving any sediment behind. Bring the sauce to a simmer. Slide the chicken and any juices back into the skillet and simmer at low bubble, turning the chicken occasionally, until the chicken is cooked through, 8 to 10 minutes more. Stir in the truffle oil and parsley.

4. Meanwhile, in a medium saucepan, bring the remaining 3 cups chicken stock and the milk to a low boil over medium-high heat. Whisk in the polenta, then keep whisking until the polenta is thick and tender, 2 to 3 minutes; season. Stir in the cheese, butter and honey.

5. Spoon a bed of polenta into shallow bowls and top with the chicken and mushrooms. Serve with the broccolini.



Tournedos Pizzaiola on Charred Ciabatta

MAKES 4

- About 4 tbsp. olive oil,
- 2 large shallots, chopped
- 4 cloves garlic—3 chopped or thinly sliced and 1 halved
- 1 small red chile, such as finger or Fresno chile, seeded and finely chopped, or scant 1 tsp. crushed red pepper
- 1 tbsp. fresh oregano, chopped, or 1 scant tsp. dried
- $\frac{1}{2}$ cup dry red wine
- 2 pts. cherry tomatoes, halved
- Salt and pepper
- A fat handful flat-leaf parsley, finely chopped
- 4 four-inch square ciabatta rolls, split
- EVOO, for drizzling
- Sea salt
- 4 one-inch-thick beef tenderloin steaks (tournedos)
- 2 tbsp. butter
- 8 thin slices fresh mozzarella
- 4 handfuls baby arugula

1. Preheat the broiler.
 2. In a large skillet, heat about 3 tbsp. olive oil, three turns of the pan, over medium-high. When the oil ripples, add the shallots, chopped garlic, chile and oregano. Stir until the shallots soften, about 2 minutes. Add the wine; bring to a simmer. Add the tomatoes; season with salt and pepper. Cook the sauce

until the tomatoes are soft and have released their juices, 15 to 20 minutes. Add the parsley; remove from the heat.
 3. On a baking sheet, arrange the rolls, cut sides up. Broil until golden brown, about 2 minutes. Keep the broiler on. Rub the cut sides of the rolls with the halved garlic, drizzle with EVOO and season with sea salt. Remove the roll tops from the baking sheet.
 4. Season the steaks. When the tomatoes have been cooking about 15 minutes, heat about 1 tbsp. olive oil, one turn of the pan, in a cast-iron or other heavy skillet over medium-high. When the oil ripples, add the butter. When the butter foams, add the steaks. Cook until browned and caramelized, about 3 minutes per side; transfer immediately to the roll bottoms. Top each steak with 2 slices mozzarella. Broil until melted and the edges of the cheese are browned, 2 to 3 minutes.
 5. Top the sandwiches with a mound of the tomato sauce, the arugula and the roll tops.



HIGH STEAKS!

These filet mignon dishes are perfect for a swanky supper at home. The super-tender meat is great as the star of a formal entrée or on a bun for a burger upgrade!





Tournedos Chasseur, Crushed Potatoes & Wilted Baby Greens SERVES 4

This is my version of a Julia Child recipe and cooking school classic. It's a fantastic, simple supper. The crispy, buttery potatoes are made using a Jacques Pépin technique.

POTATOES

- 12 small (1-inch) yellow-skinned potatoes**
- Salt**
- 2 tbsp. butter**
- Sea salt**

TOURNEDOS

- 4 half-inch-thick slices French bread or good-quality white bread, crusts trimmed**
- 2 tbsp. butter, plus melted butter for brushing bread**
- About 2 tbsp. olive oil**
- 4 one-inch-thick beef tenderloin steaks (tournedos)**
- Salt and pepper**
- $\frac{3}{4}$ lb. crimini or white mushrooms, quartered**
- 2 large shallots, chopped**
- 2 cloves garlic, finely chopped**
- 1 rounded tbsp. tomato paste**
- $\frac{1}{2}$ cup dry sherry mixed with 1 rounded tsp. cornstarch**
- About $\frac{1}{2}$ cup beef stock**
- 2 tbsp. fresh tarragon, chopped**

GREENS

- 2 tbsp. olive oil**
- 1 clove garlic, minced**
- 4 cups (packed) baby spinach or baby kale**
- 2 cups (packed) arugula**
- Salt and pepper**
- Juice of 1 small lemon (about 3 tbsp.)**

1. Preheat the oven to 350.°
2. Place the potatoes in a medium pot; cover with water. Bring the water to a boil, salt it and cook the potatoes until tender, about 12 minutes; drain. Using the bottom of a glass, gently press on the potatoes to crack and flatten them. In a nonstick skillet, melt 2 tbsp. butter over medium. When it foams, add the potatoes. Cook until browned and crispy, 3 to 4 minutes per side. Sprinkle with sea salt.

3. On a baking sheet, brush the bread with some melted butter. Toast in the oven, turning once, until light golden, 10 to 12 minutes.
4. While the potatoes brown and the bread toasts, heat the olive oil, two turns of the pan, in a cast-iron or other heavy skillet over medium-high. When the oil smokes, season the steaks with salt and pepper and add to the skillet. Cook until browned and caramelized, about 3 minutes per side. Transfer to a plate and cover with foil to keep warm. Melt 2 tbsp. butter in the same skillet. When it foams, add the mushrooms. Cook, stirring occasionally, until browned, about 7 minutes. Add the shallots and garlic and stir until aromatic, 1 to 2 minutes; season. Add the tomato paste; stir to heat it, about 1 minute. Add the sherry mixture. Bring the sauce to a bubble, add the stock and simmer until thickened, 1 to 2 minutes. Add the tarragon; remove from the heat.
5. In a large skillet, heat the oil, two turns of the pan, over medium-high. Add the garlic and stir until aromatic, about 1 minute. Add the greens, season, then turn off the heat and toss until the greens wilt, about 2 minutes. Douse the greens with the lemon juice.
6. Divide the toasts among plates. Top with the steaks and saucy mushrooms. Serve each portion with 3 crispy potatoes and some greens.

L IS FOR LAMB LOIN

Think beyond the chop: This quick-cooking, foolproof cut of lamb makes for a delicious, elegant entrée.



Lamb Loin with Green Chile-Mint Chimichurri & Marcona Almond Rice Pilaf SERVES 4

- 2 tbsp. butter
- $\frac{1}{2}$ cup broken spaghetti (break pasta into 1-inch pieces)
- 1 cup long-grain white rice
- Salt and pepper
- $1\frac{3}{4}$ cups chicken stock
- $\frac{1}{2}$ cup frozen peas
- $\frac{1}{2}$ cup toasted or dry-roasted Marcona almonds, chopped
- 4 scallions, finely chopped
- 2 loins of lamb (about $\frac{3}{4}$ lb. each)
- Olive oil, for coating lamb
- 1 cup (loosely packed) mint leaves
- $\frac{1}{2}$ cup (packed) fresh cilantro leaves with tender stems
- $\frac{1}{2}$ cup (packed) flat-leaf parsley

- Juice of 1 lemon (about 4 tbsp.)
- 2 cloves garlic, peeled
- 2 jalapeño or Serrano chiles, seeds and ribs removed, coarsely chopped
- 2 shallots, coarsely chopped
- 2 tbsp. sherry vinegar
- About $\frac{1}{3}$ cup EVOO

1. Position a rack in the center of the oven and preheat to 450°.
2. In a medium saucepan, melt the butter over medium-high heat. When it foams, add the pasta and cook, stirring often, until deep

brown, about 2 minutes. Add the rice; season with salt and pepper and stir to coat. Add the stock and bring to a boil. Cover and reduce the heat to low. Simmer, covered, until almost tender, about 15 minutes. Stir in the peas and cook until the rice is tender and the peas are heated through, about 2 minutes more. Add the nuts and scallions, remove from the heat and let stand, covered, until ready to serve.

3. Meanwhile, coat the lamb in olive oil and season liberally. Place on a rack set inside a large rimmed baking sheet. Roast until an instant-read thermometer

inserted into the center of the loin registers 135°, 15 to 20 minutes.

4. In a food processor, combine the mint, cilantro, parsley, lemon juice, garlic, chiles, shallots and vinegar; pulse until a fairly thick sauce forms. With the machine running, gradually stream in the EVOO. Season the chimichurri.
5. Slice the lamb on a slight angle into $\frac{1}{2}$ -inch-thick medallions. Divide the rice pilaf among plates. Arrange the lamb medallions alongside the rice pilaf. Top the lamb with the chimichurri.

Lamb Loin Persillade SERVES 4

Persillade is a classic French sauce that's herby, garlicky and perfect with lamb.

- 2 loins of lamb**
(about $\frac{3}{4}$ lb. each)
- Olive oil, for coating lamb**
- 1 oz. dried porcini mushrooms**
- 2 tbsp. fresh rosemary, finely chopped**
- Salt and pepper**
- 1 cup (packed) flat-leaf parsley**
- 1 lemon, zested and juiced** (about $1\frac{1}{2}$ tsp. zest and 4 tbsp. juice)
- 2 small cloves garlic, peeled**
- $\frac{1}{3}$ cup EVOO**
- 6 slices good-quality white bread, crusts trimmed**
- Melted butter, for brushing bread**

- 1.** Position a rack in the center of the oven and preheat to 450°.
- 2.** Coat the lamb with olive oil. In a spice mill, grind the porcinis into a powder; rub over lamb. Sprinkle the lamb with the rosemary and season with salt and pepper. Place the lamb on a rack set inside a large rimmed baking sheet.

Roast until an instant-read thermometer inserted into the center of the loin registers 135°, 15 to 20 minutes.

3. While the lamb roasts, in a food processor, puree the parsley, lemon zest and juice, and the garlic; season with salt. With the machine running, stream in $\frac{1}{3}$ cup EVOO to make the persillade.

4. Toast the bread until lightly golden and brush with the butter. Cut the toasts corner to corner.

5. Slice the lamb into $\frac{1}{2}$ -inch-thick medallions. Arrange 3 toast points on each plate, slightly overlapping at the center points. Pour the sauce down the center of the toast points, then top with the lamb.



Lamb Loin with Caponata SERVES 4

Caponata, a sweet-tangy Sicilian relish, cuts through the richness of the lamb.

- 1 small eggplant, cut into $\frac{3}{4}$ -inch-thick planks, then cut into $\frac{3}{4}$ -inch pieces**
- Salt**
- 3 tbsp. olive oil, plus more for coating lamb**
- 2 small ribs celery from the heart, cut into $\frac{1}{2}$ -inch pieces**
- 1 cubanelle pepper or small green bell pepper, seeds and ribs removed, cut into $\frac{1}{2}$ -inch pieces**
- 1 small yellow or red onion, chopped**
- 2–3 large cloves garlic, crushed or sliced**
- Pepper**
- 1 can (14 to 15 oz.) crushed tomatoes or $1\frac{1}{2}$ cups passata (tomato puree)**
- $\frac{1}{4}$ cup coarsely chopped Sicilian or other good-quality pitted green olives**
- 3 tbsp. capers in brine, drained**
- A small handful flat-leaf parsley, chopped**
- A few leaves basil, torn**
- 2 loins of lamb** (about $\frac{3}{4}$ lb. each)
- 1 tsp. fennel seed or fennel pollen**
- 1 tsp. crushed red pepper**
- 1 tsp. dried oregano or marjoram, lightly crushed**
- 1 tsp. granulated garlic**
- Crusty bread, for serving**

- 1.** Position a rack in the center of the oven and preheat to 450°.
- 2.** Arrange the eggplant on a kitchen towel. Sprinkle with

salt and let sit a few minutes to drain out some of the juices.

3. To make the caponata, in a medium saucepan, heat 3 tbsp. olive oil, three turns of the pan, over medium-high. Add the celery, pepper, onion and garlic; season with salt and pepper. Pat the eggplant dry and add to the pot. Cover and cook, stirring occasionally, until the vegetables begin to soften, about 5 minutes. Add the tomatoes, olives, capers, parsley and basil. Reduce the heat to medium-low, then cover and cook until the vegetables are tender, stirring occasionally, 12 to 15 minutes more.

4. While the vegetables cook, coat the lamb in olive oil and sprinkle with the fennel, crushed red pepper, oregano and granulated garlic; season. Place on a rack set inside a large rimmed baking sheet. Roast until an instant-read thermometer inserted into the center of the loin registers 135°, 15 to 20 minutes. Slice the lamb on a slight angle into $\frac{1}{2}$ -inch-thick medallions.

5. Spoon the caponata onto plates. Top with the lamb. Serve with a piece of torn crusty bread.



HAPPY
BURGER-
VERSARY!

9

Go Greek Lamb Burger



“Rachael is Italian and I’m part Greek, and we both love the Mediterranean. Every time I go on Rach’s show, I try to put a Greek twist on the food we cook together. We’ve never done that with burgers, but if we did, I’d make this ground lamb riff. *Opa!*”

—**Josh Capon**, chef-partner at B&B Winepub in NYC and six-time Burger Bash winner (the most awards ever!)

PHOTOGRAPHY BY LUCAS ZAREBINSKI; FOOD STYLING BY MICHELLE GATTON



THE ART OF
MAC & CHEESE

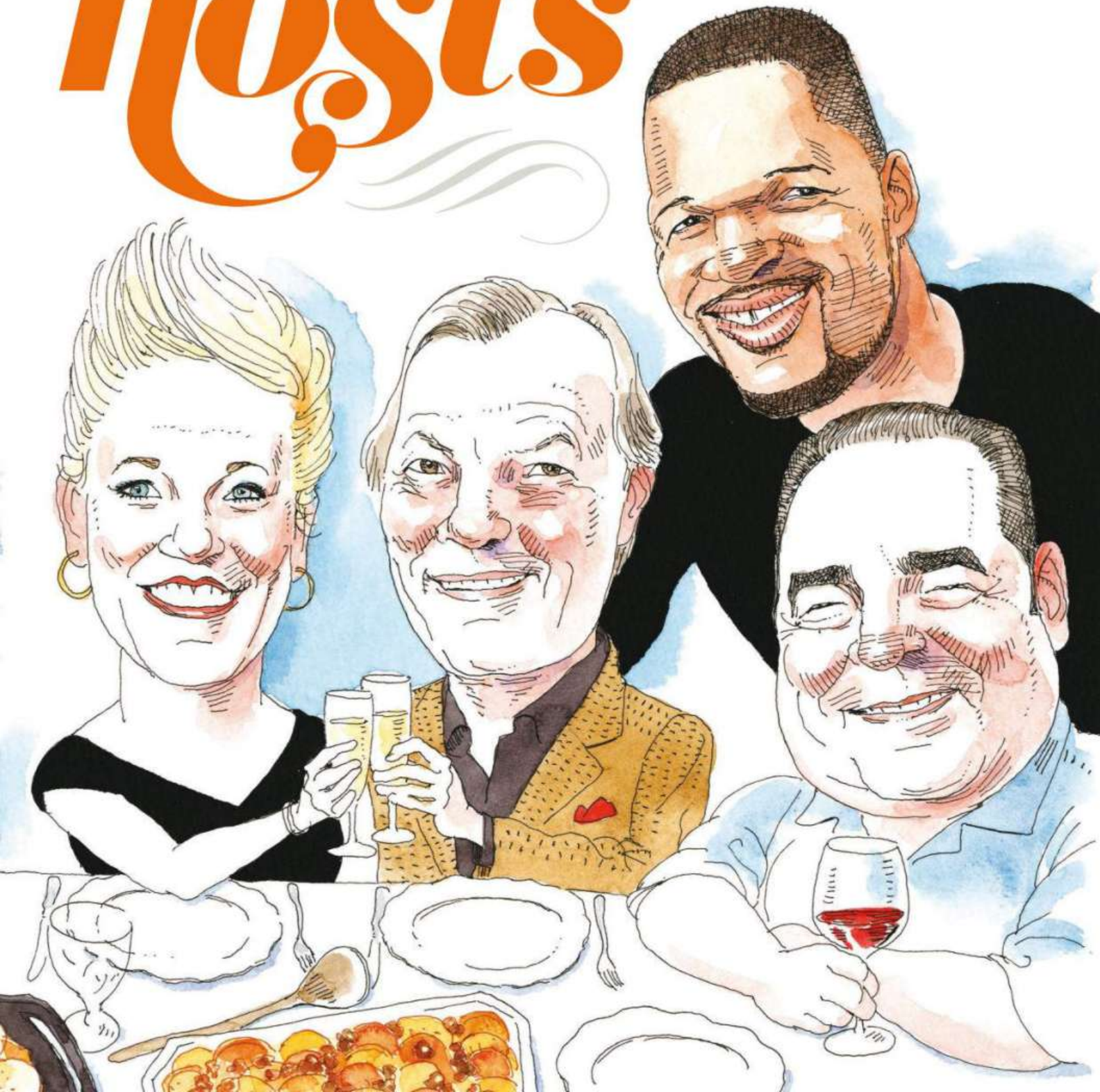
Toast



Everyone tells you to kiss the cook. Why not toast the host? This Thanksgiving, Rach invites some of her favorite fellow TV hosts to share their must-have holiday recipes and give a behind-the-scenes peek into how they entertain their most important audience—family and friends!

BY JERYL BRUNNER AND GABRIELLA GERSHENSON
ILLUSTRATIONS BY JOE CIARDIELLO

the hosts





John and Rachael

“On my TV show I try to make celebrities forget they’re celebrities, and when guests come to my house I try to make them forget they’re guests. I’ll probably be in my pajamas and one of my hundred pairs of slippers.”



Whiskey-Brined Turkey

SERVES 8 PREP 30 min COOK 2 hr

I like to roast a spatchcocked (aka butterflied) turkey. It cooks way faster because you remove the backbone and flatten the turkey. You can butterfly your own bird or ask your butcher to do it for you.

Turkey

1 12- to 14-lb. fresh or thawed frozen turkey

½ gallon fresh apple cider

½ cup (packed) dark brown sugar

½ cup kosher salt
Ice

Brining bag or brining bucket

4 qt. chicken or turkey stock

1 cup bourbon or your favorite whiskey

A handful each fresh flat-leaf parsley, sage, rosemary and thyme (give the herbs a few whacks with the back edge of your chef's knife to bruise them a bit)

4 bay leaves

2 cinnamon sticks

1 tbsp. black peppercorns

1 tbsp. allspice berries

Olive oil

Glaze

4 tbsp. butter

¼ cup (packed) dark brown sugar

2 tbsp. honey

1 cup turkey or chicken stock

½ cup fresh apple cider

About ⅓ cup Worcestershire sauce

¼ cup bourbon or your favorite whiskey

1. For the turkey, place the bird on a cutting board, breast side down, with the legs toward you. Using kitchen shears, cut along each side of the backbone; remove. Open the turkey like a book and flip over, spreading out on the board, skin side up. Using the palms of your hands, press firmly between the breasts to flatten. Tuck the wing tips under the breasts.

2. In a large saucepan, combine the cider, sugar and kosher salt. Bring to a simmer over medium high, stirring to dissolve. Pour brine into a large bowl; add 5 or 6 big scoops of ice to chill. Line a stockpot with a turkey-size brining bag. Add the brine, stock, bourbon, herbs, spices and the turkey. Add water, if needed, to cover bird. Cover and refrigerate 1 to 2 days.

3. Remove the turkey from the brine; pat dry (discard the brine). Open the bird and place, skin side up, on a rack inside a large roasting pan. Rub all over with the olive oil. Let stand at room temperature 30 minutes.

4. For the glaze, in a small saucepan, melt the butter over medium until it foams. Add the sugar and honey and stir until dissolved, a minute or two. Add the stock, cider, Worcestershire and bourbon; simmer at a low rolling boil until reduced to about ½ cup, 15 to 20 minutes. Let cool.

5. Preheat the oven to 375°. Roast the turkey until an instant-read thermometer inserted into the thickest part of the thigh registers 165°, basting with the glaze every 15 minutes during the last hour of cooking, about 2 hours to 2 hours and 20 minutes. (Count on about 10 minutes per pound.) Let rest at least 30 minutes before carving. Tilt the pan; spoon off the fat. Save the drippings for the gravy.

Basic Pan Gravy

For 1 quart of stock, or stock and pan drippings, melt a half stick of butter in a saucepan over medium. Whisk in 2 tsp. pepper and ¼ cup flour, then the stock; simmer until thick enough to coat a spoon, about 5 minutes. Stir in a couple of tablespoons Worcestershire sauce to darken the gravy and enhance the flavor. Makes about 5 cups.

Apple, Celery & Onion Stuffing

This is the classic stuffing recipe we make every year. You can also bake it in buttered muffin tins. We call them stuffing muffins!

In a large, deep skillet, melt a stick of butter over medium. Add 4 or 5 chopped celery ribs with leafy tops, 2 chopped onions and a fresh bay leaf; season with salt and pepper. Cook, stirring often, until softened, about 5 minutes. Add 2 or 3 chopped, cored medium apples (like

McIntosh or Empire) and cook, stirring often, 5 minutes more. Stir in some fresh thyme leaves and chopped flat-leaf parsley. Add a bag of seasoned cubed stuffing, or 4 to 5 cups diced stale bread (white or wheat, or use cornbread) seasoned with poultry seasoning

and toasted in the oven until golden. Add 3 to 4 cups turkey or chicken stock to the skillet; toss to moisten croutons. Transfer to a buttered 2-qt. baking dish; dot with butter. Bake at 375° until brown and the stuffing is crispy at the edges, about 40 minutes. Serves 8.

FOOD STYLING BY CARRIE PURCELL; PROP STYLING BY CARLA GONZALEZ-HART

Photography by ANDREW PURCELL



Creamy Potato-Mushroom Gratin

SERVES 8 PREP 15 min COOK 45 min

My potato-mushroom gratin is great for Thanksgiving dinner because you can assemble it up to four hours before, and simply bake for about 10 minutes before go-time. Thinly slicing the potatoes is key to the lovely smooth, silky texture of the dish.

- 2 tbsp. butter, plus more for the baking dish
- 1 tbsp. olive oil
- 1 lb. trimmed mixed fresh mushrooms (such as cremini, oyster, button and stemmed shiitake), sliced
- 1 3/4 lbs. russet potatoes, peeled and cut into 1/8-inch-thick slices with a mandoline or a knife
- 2 1/2 cups heavy cream
- 2 cloves garlic, finely chopped
- 2 tsp. kosher salt
- 1/3 cup finely grated Parmesan
- 1 tsp. fresh thyme leaves

1. Preheat the oven to 475°. Lightly butter a 2-qt. baking dish. In a large pot, heat 2 tbsp.

butter and the oil over medium-high. Add the mushrooms and cook, stirring occasionally, until browned, about 10 minutes. Reduce the heat to medium, then stir in the potatoes, cream, garlic and kosher salt. Simmer, stirring occasionally, until the potatoes are just tender but not falling apart, about 15 minutes.

2. Using a slotted spoon, transfer half the potato and mushroom mixture to the prepared baking dish. Sprinkle with half the cheese and season lightly with

pepper. Spoon the remaining potatoes and mushrooms on top of the cheese; top with any sauce left in the pan. Using the back of a spoon, lightly press the potato mixture into the dish in an even layer. Sprinkle the remaining cheese over the potato mixture and season lightly with pepper. **3.** Bake until the top is browned, the potatoes are tender and the sauce is bubbling, 20 to 30 minutes. Sprinkle with the thyme and let rest at least 5 minutes before serving.

“My wife, Lindsay, is in charge of the decorations. She sets the table days in advance with a white tablecloth and our best silverware, and puts tiny little pumpkins down the length of the table. Because we live in southern California, we do most of our entertaining outside, but Thanksgiving is definitely an indoor celebration. It’s a holiday when you want to feel cozy and close to everyone.”



Curtis Stone
Host, Top Chef Masters

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“The way to make Thanksgiving run smoothly? Go to someone else’s house! If that’s not an option, be sure to say ‘Happy Thanksgiving’ to your guests when they arrive—and hand them a stiff drink.”



Regis Philbin
Host emeritus,
Live with Regis and Kelly

Joy's Sweet Potato & Orange Casserole

SERVES 8 PREP 15 min COOK 45 min

I never had this dish before Joy started making it, and I love the combination of citrus and sweet potato. When we were first married, Joy discovered the recipe in an obscure cookbook. We lost the cookbook years ago, but the dish and our marriage remain.

**2 lbs. (3 to 4) large
sweet potatoes**

4 small oranges

Cooking spray

1 stick butter

**1 cup (packed) light
brown sugar**

½ cup chopped pecans

1 cup fresh orange juice

3 tbsp. pure maple syrup

1 tbsp. cornstarch

⅛ tsp. ground cloves

1. Preheat the oven to 375°. Place the potatoes in a large pot; add enough cold water to cover by 1 inch. Bring to a boil, reduce the heat to medium-high and cook until tender, 30 to 40 minutes; drain. Peel the potatoes while still warm, then cut into ¼-inch-thick slices.

2. Using a sharp knife, cut the peel and pith from the oranges; cut into ¼-inch-thick

slices. Coat a 9-by-13-inch baking dish with cooking spray. Alternate the potato and orange slices in the dish, overlapping slightly in crosswise rows.

3. In a medium saucepan, melt the butter over medium heat. Add the brown sugar and pecans. Cook, stirring constantly, until the sugar melts and a smooth sauce forms, 2 to 3 minutes; spoon over the potatoes and oranges.

4. In a small saucepan, bring the orange juice, maple syrup, cornstarch and cloves to a simmer over medium-high, whisking often, until thickened, about 5 minutes. Pour over the potato and orange mixture. Bake until the juices bubble and thicken, about 15 minutes.





Dried-Cherry Bourbon Cranberry Sauce

SERVES 8 PREP 20 min COOK 20 min

I'm constantly looking for new twists on cranberry sauce. You can use any kind of dried fruit in this recipe, like apricots, cranberries or raisins—it all works!—but dried cherries with bourbon seems very “holiday” to me.



Anne Burrell

Host, *Worst Cooks in America*

- 1 cup dried cherries**
- ½ cup bourbon**
- 1 bag (12 oz.) cranberries**
- 1½ cups (packed) brown sugar**
- 2 cinnamon sticks**
- Zest of 1 orange (about 1 tbsp.)**

- 1.** In a small bowl, soak the dried cherries in the bourbon about 15 minutes.
- 2.** In a medium saucepan, combine the

soaked cherry mixture, the cranberries, brown sugar, cinnamon sticks and orange zest.

- 3.** Bring to a boil over high, stirring often, then reduce to medium-low. Simmer, stirring often, until all the cranberries have burst and the mixture thickens, about 20 minutes. Let cool. Cover and chill.



“I like to serve snacks before dinner that won’t get people too full. Old-school shrimp cocktail is always fun, and you can’t go wrong with some good cheese and salami or crudité. When I was growing up, there was always a cut-glass relish tray with carrots, celery and olives from a can before Thanksgiving dinner.”

“ I celebrated my first Thanksgiving with some friends when I came to the United States in 1959. We had turkey, and I remember we had a pumpkin pie, which I didn’t like at all. I am more American than French now, and of all of the holidays, I like Thanksgiving because it’s the purest expression of love and eating. It’s not some political or religious thing, and you don’t have to buy gifts. ”

Jacques Pépin Host, *More Fast Food My Way*



Fricassee of Brussels Sprouts & Bacon

SERVES 8 PREP 10 min COOK 10 min

Buy tight, small green Brussels sprouts, which are usually fresh and young. If you have a food processor to slice them it makes your life easier.

2½ lbs. Brussels sprouts, trimmed

**8 slices bacon, cut crosswise
into ¼-inch pieces**

4 tbs. olive oil

1. Working in batches and using the slicing blade on your food processor, shred the Brussels sprouts. (You should have about 10 cups.)
2. Place half the bacon and oil in a large skillet. Cover and cook over high heat until the bacon is crispy and brown and most of the fat is rendered, 2 to 3 minutes.
3. Add half the sprouts to the skillet; season with salt and pepper. Cover and cook until the sprouts begin to soften, 1 to 2 minutes. Uncover and cook, tossing occasionally, until the sprouts are crisp-tender, about 2 minutes. Transfer to a bowl; repeat with the remaining bacon, oil and sprouts.





To do

- ~~grocery store~~
- take the dog to vet friday
- * Kids need new uniforms - order!
- ✓ send email to Jess + team
- ☐ Call Heather
- Make-up soccer game - 3:30 Sat.
- * Flower Show Saturday Night ✓
- ↳ Babysitter? Jen?

⇒ call gutter cleaner! Rick G.

After school night - Tuesday 20th @ 6:30 PM

- * Order Shower invites & ~~(call Sheri for guest list)~~

To Dry Cleaners:

- Suits
- dress
- coats

→ Lunch duty Schedules
→ email out by Wednesday

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Debi Mazar
Host, Extra Virgin

“When the guests arrive, I calm down my excited 110-pound pit bull, Lampo, from his barkathon by making each of them give him a small treat. This routine lasts three minutes per entry. Lampo is big and intimidating-looking but once they see his smile, it’s all good. 🐾”



Roasted Endive with Gorgonzola & Sage Oil

SERVES 8 PREP 10 min COOK 10 min

Brown the outer edges of the endives but don’t overcook them. The insides should be slightly wilted but still crunchy. Sprinkle the Gorgonzola evenly to achieve balance between the bitterness of the endive, the pungency of the cheese and the sweetness of the sage oil.

- 1 cup EVOO
- 8 sprigs fresh sage
- 8 medium Belgian endives, halved lengthwise
- 8 oz. crumbled Gorgonzola
- Kosher salt

1. Preheat the oven to 475°. In a small saucepan, heat the EVOO over medium. Add the sage and cook until the oil is infused and the sage is

slightly crispy, about 3 minutes. Remove from the heat. Using a slotted spoon, transfer the sage leaves to paper towels to drain. **2.** Place the endives on a baking sheet. Brush with some of the sage oil and turn cut side down on the baking sheet. Roast until the leaves are lightly wilted and browned in spots,

about 4 minutes. Turn over and roast until the tops are browned, about 4 minutes more. **3.** Top with the Gorgonzola. Cook until the cheese softens, 2 to 3 minutes. Transfer to a platter, drizzle with the sage oil and season with salt and pepper. Top with the crumbled fried sage and serve immediately.



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Cinnamon & Spice Deep-Dish Apple Pie

SERVES 8 PREP 30 min COOK 1 hr

Apple pie is great because it's one of those dishes that can be made ahead of time. You can make it up to one day in advance and store it at room temperature, so it doesn't take up valuable space in your refrigerator.

Double Pie Crust

- 2 ²/₃ cups flour
- 2 tbsp. sugar
- 1 ¹/₂ sticks cold unsalted butter, cut into 1/4-inch pieces
- 1/4 cup vegetable shortening or lard

Filling

- 2 lbs. Gala apples (about 4)—peeled, cored and cut into 1/4- to 1/2-inch-thick slices
- 1 ¹/₂ lbs. Granny Smith apples (about 3)—peeled, cored and cut into 1/4- to 1/2-inch-thick slices
- 1 tbsp. fresh lemon juice
- ³/₄ cup plus 2 tbsp. sugar
- 3 tbsp. flour
- 1/2 tsp. ground cinnamon
- 1/4 tsp. freshly grated or ground nutmeg
- 1/8 tsp. ground allspice
- 1/2 stick unsalted butter, cut into 1/2-inch pieces
- 1 egg yolk
- 1 tbsp. heavy cream

1. In a medium bowl, combine the flour, sugar and 1/2 tsp. salt. Using a pastry blender, a fork or your fingers, incorporate the butter and shortening into the flour mixture until it resembles coarse crumbs. Gradually sprinkle 1/2 cup ice water over the flour mixture, tossing until large, moist clumps form. Press the dough into a ball, and work it with your hands until it just comes together. (Don't worry if the dough seems slightly dry. As it rests, the flour will continue to absorb liquid. Don't add any extra liquid, or your crust won't be flaky.)
2. Divide the dough in half, shape each piece into a ball, then flatten each ball into a disk and wrap in plastic. Chill the dough at least

20 minutes or up to overnight before rolling.

3. Position a rack in the center of the oven and preheat to 475°. On a lightly floured surface, roll out one dough disk to a 12-inch round. Transfer it to a 9-inch deep-dish pie pan, gently fitting it into the pan. Roll out the other dough disk; transfer to a parchment paper-lined baking sheet. Refrigerate the crusts until ready to use.
4. In a large bowl, toss the apples with the lemon juice. In a small bowl, mix 3/4 cup sugar, the flour, cinnamon, nutmeg, allspice and 1/4 tsp. salt; sprinkle over the apples and toss until well combined. Transfer the apples to the pie pan. Dot the top with the butter. Cover with the top

pastry, trim the overhang and, using your fingers or a fork, crimp the edges to seal.

5. In a small bowl, whisk the egg yolk and cream. Cut 4 slits in the top crust, brush with the egg mixture and sprinkle with the remaining 2 tbsp. sugar. Set the pie on a parchment-lined rimmed baking sheet to catch any drips.

6. Place the pie in the oven and reduce the temperature to 425°. Bake 15 minutes. Rotate the pie pan and reduce the oven temperature to 350°. Bake until the crust is nicely browned and the juices are bubbling, tenting with foil if browning too quickly, 45 to 50 minutes more. Let cool on a wire rack at least 4 hours before serving.



Emeril Lagasse
Host, *Fresh Food Fast*

“My wife, Alden, and I are wine drinkers, so we always have bottles of red and white available. Before a big meal like Thanksgiving, an Aperol spritz (Aperol with prosecco and club soda) is a nice aperitif we like to serve with hors d'oeuvres.”

ReynoldsKitchens

Endless TABLE



ROASTED BROCCOLINI WITH GARLIC AND PARMESAN

3 heads broccolini, split into florets
2 tablespoons olive oil
1 head garlic
Kosher salt
Freshly cracked black pepper to taste
1 teaspoon red pepper flakes
1 lemon, halved
2-3 tablespoons Asiago cheese, grated
Reynolds Wrap® Aluminum Foil

DIRECTIONS

- 1 Preheat oven to 475°F. Line a baking sheet with Reynolds Wrap® Aluminum Foil. Spread the broccolini on the baking sheet and drizzle with olive oil.
- 2 Toss the florets with olive oil. Halve the garlic bulb and drizzle with olive oil. Turn the garlic-exposed side up on the baking sheet and sprinkle with red pepper flakes.
- 3 Roast for 20-25 minutes until the broccolini is just slightly crispy.
- 4 Remove from oven and top with fresh lemon juice. Sprinkle with grated Asiago cheese. Plate the broccolini with the halved garlic heads and enjoy.

For more recipes

from the Reynolds Kitchens Endless Table
visit reynoldskitchens.com and

[@reynoldskitchens](https://www.instagram.com/reynoldskitchens)

Reynolds Wrap
ALUMINUM FOIL
TRUSTED SINCE 1947





German Chocolate Cake

SERVES 12 **PREP 20 min**
COOK 45 min (plus cooling)

My mom's German chocolate cake is my Kryptonite. I always tell my guests to save room for some. It's the icing on the cake to a perfect meal. You see what I did there?

Cake

Cooking spray

- 4 oz. semisweet chocolate, chopped**
- 1 3/4 cups flour**
- 1/2 cup natural unsweetened cocoa powder**

- 1 tsp. baking soda**
- 2 sticks butter, at room temperature**
- 2 cups sugar**
- 4 large eggs, separated**
- 1 1/2 tsp. pure vanilla extract**
- 1 cup buttermilk**

Icing

- 4 large egg yolks**
- 1 can (12 oz.) evaporated milk**
- 2 tsp. pure vanilla extract**
- 1 1/4 cups sugar**
- 1 1/2 sticks butter**
- 1 package (14 oz.) sweetened flaked coconut**
- 1 1/2 cups pecan pieces, toasted, plus more for topping**

1. Preheat the oven to 350°. Coat three 9-inch cake pans with cooking spray; line with parchment paper rounds and coat the paper with spray.

2. In a small bowl, microwave the chocolate and 1/2 cup water at 50 percent power in 15-second increments, stirring in between, until the chocolate is just melted. In a medium bowl, whisk the flour, cocoa powder, baking soda and 1 tsp. salt. In

a large bowl using an electric mixer, beat the butter on medium speed until pale yellow, 1 to 2 minutes. Add the sugar and beat until light and fluffy, 1 to 3 minutes. Add the egg yolks one at a time, beating well after each addition. Beat in the melted chocolate and vanilla. Add the flour mixture in 3 additions, alternating with the buttermilk in 2 additions, starting and ending with the flour mixture.

3. In a medium bowl using an electric mixer with clean, dry beaters, beat the egg whites on medium-high until firm peaks form, about 4 minutes. Gently fold the egg whites into the cake batter until just blended (it's OK if you see a few white streaks).

4. Divide the batter between the prepared pans. Bake until a toothpick inserted into the center of each cake comes out clean, about 30 minutes. Transfer the cakes

in the pans to wire racks and let cool 10 minutes (cakes may fall slightly). Run a knife around the edges of the pans to release the cakes; invert onto the racks. Peel off the parchment and let the cakes cool completely.

5. In a large saucepan, whisk the egg yolks, evaporated milk and vanilla until blended. Add the sugar and butter. Cook over medium heat, stirring constantly until the mixture turns golden brown and thickens, about 12 minutes. Remove from the heat and mix in the coconut and 1 1/2 cups pecans. Transfer to a medium bowl and let cool to room temperature, stirring occasionally, about 30 minutes.

6. Place 1 cake round on a large plate or cake stand. Spread one-third of the frosting (about 1 2/3 cups) over the cake. Repeat with remaining cake rounds and frosting, leaving the sides of the cake unfrosted. Top with more pecans.

“My goal is to make sure everybody feels comfortable taking seconds! That's why a serve-yourself buffet is my kind of entertaining. After everyone makes their plates, we all eat together; maybe watch a little football. It isn't a successful Thanksgiving unless everyone's pants are a little too tight after the meal.”

Michael Strahan Host, *Live with Kelly and Michael* and author of *Wake Up Happy*



DON'T BE CHICKEN.

MAKE A GREAT SUPPER IN JUST 15 MINUTES.



Sausage ~~CHICKEN~~ ALFREDO

READY IN: ~~1 HOUR~~ 15 minutes

1 pkg. Hillshire Farm® Smoked Sausage

~~3 chicken breast halves, cubed~~

~~2 tbsps. butter, divided~~

~~2 cloves garlic, minced, divided~~

~~2 tbsps. chopped flat-leaf parsley~~

~~1 1/2 tbsps. Italian seasoning~~

~~1/2 onion, diced~~

~~1 1/2 tbsps. salt~~

~~1/2 tsp. ground white pepper~~

8 oz. pasta, cooked, drained

2 cups heavy cream

2 tsp. Cajun seasoning

1/2 cup grated Parmesan

1. Prepare pasta according to package directions; drain and set aside.

Sauté sausage for 5 minutes.

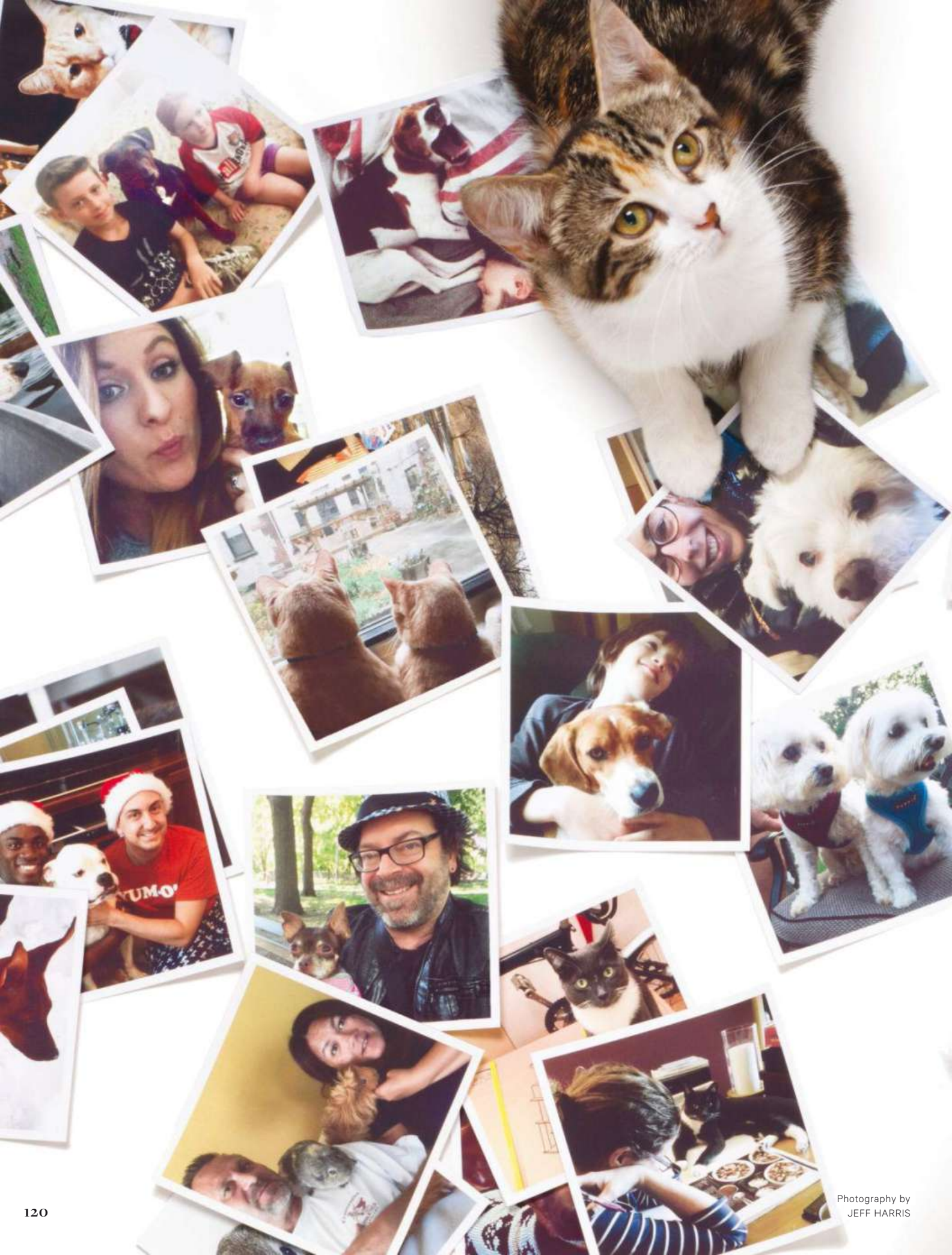
2. Cook chicken in butter, season with ~~salt, white pepper and Italian seasoning~~ in a large skillet over medium-high heat until ~~chicken is no longer pink. Stir in onion and parsley; cook until onions are transparent.~~

3. Add ~~garlic cloves~~, cream and Cajun seasoning and boil. Reduce heat; simmer 3–4 mins. or until mixture begins to thicken. Stir in Parmesan. Add pasta and toss.

Great additions are peas, tomatoes or any of your favorite vegetables. Just stir them in and simmer.



More 15 minute sensations at sausagesosimple.com



Photography by
JEFF HARRIS



10

happily-ever-after stories

The Rachael Ray family is full of four-legged members, many of them rescued. Get ready for extreme cuteness, a tug at your heartstrings and maybe a little adoption inspiration of your own.



Zsa Zsa & Chewie

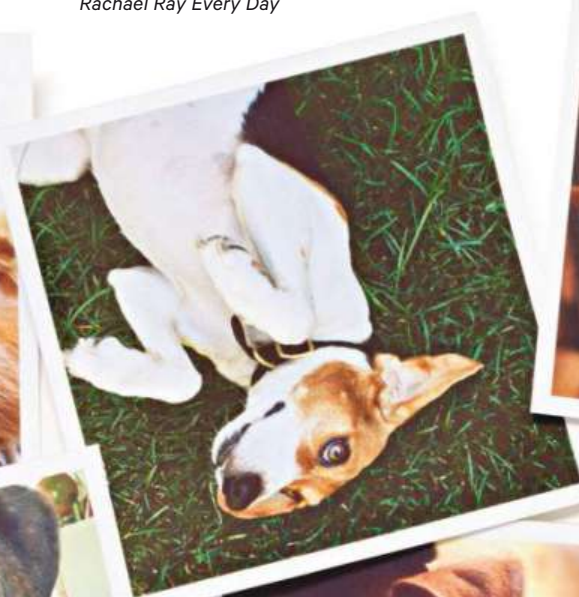
GUINEA PIGS

We already had two German shepherds, so we were looking to adopt some smaller animals. Our search led us to Bunny Bunch (bunnybunch.org) in southern California, a no-kill organization that rescues rabbits, guinea pigs and chinchillas—and that's where we found our sweet, cuddly little piggies! The dogs think Chewie and Zsa Zsa are small dogs, and Chewie and Zsa Zsa think the dogs are big guinea pigs. It's a love fest. —Kuuipo Cashman, West Coast advertising director, *Rachael Ray Every Day*

Scooter

BEAGLE-FOXHOUND MIX

I found Scooter through SOS Beagle Rescue (sosbeagles.org), an organization that rescues abused or abandoned dogs from the South, many of which had been used for hunting. He cowered when we met him—he'd never been around humans who weren't hunters—but within weeks, he got comfortable and is now the sweetest pooch you can imagine—and the breakaway hit of my Instagram account! Turns out, nothing's cuter than a dog looking longingly at cocktails. —Dana Bowen, executive editor, *Rachael Ray Every Day*



Noah & Declan

BULLDOG AND TABBY

Walking into the Los Angeles Animal Services West L.A. shelter (laanimalservices.com), I saw a guy hand over his 5-month-old bulldog—a slobbery, love-filled boy I couldn't pass up: Noah. As for Declan, I brought him home after the *Rachael Ray* show taped its first cat-adoption segment with the North Shore Animal League America (animalleague.org). Now the two are inseparable. —Steven Patterson-Rosso, senior talent producer at the *Rachael Ray* show

Archie

LAB-GERMAN SHEPHERD MIX

With two kids begging for a dog, we got Archie, whose mom was rescued, while he was in utero, by Paula's Dog House in Mount Olive, NJ (paulasdoghouse.com). He's super-loving, energetic and wily. Fully knowing he shouldn't be chewing, say, my sandal, he'll hide the evidence as we walk in on him! —Betsey Barnum, production director, *Rachael Ray Every Day*

Daryl

DACHSHUND-RAT TERRIER MIX

Daryl had pneumonia when my family met him at North Shore Animal League America in Port Washington, NY (animalleague.org), but we nursed him back to health and discovered he's quite the high-spirited tough guy! So we named him after a favorite character from *The Walking Dead*. He's even a Jets fan, just like Rachael! —Emily Berger, segment coordinator at the *Rachael Ray* show



Cheerio

MIXED BREED

Our cat, discovered next to a bowl of Cheerios by the Brooklyn Bridge Animal Welfare Coalition (bbawc.org), did take some getting used to: Unlike our first cat, he's a fearless live wire. Knocking over everything in sight? Check. Flying through the air without a thought to his landing? Check. But he's so interested in everyone and everything, you have to love him!

—Margaret Farley, assistant managing editor, *Rachael Ray Every Day*

Alice

CHIHUAHUA

When my partner and I met Alice, who'd been found on the street by Animal Care & Control of NYC (nycacc.org), it was love at first sight—even though she peed on me when I first picked her up! Now I call her my shadow. She's become our little fashionista, with her own social-media following. Rachael's a big fan, too; she's always checking out Alice's photos and videos.

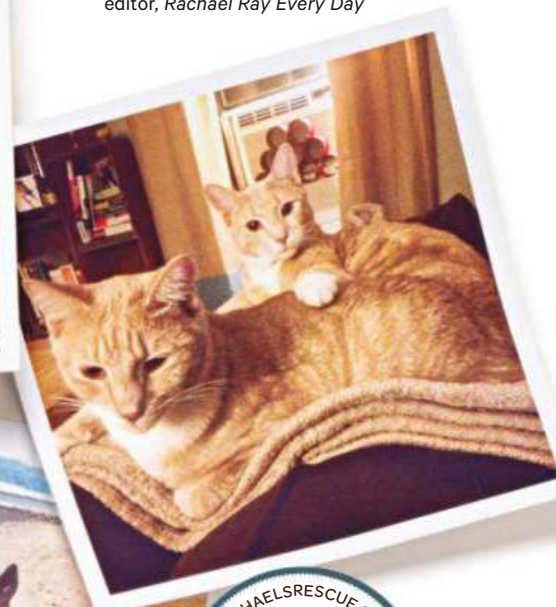
—Joe J. Simon, Rachael's makeup artist

Gimlet & Templeton

TABBY MIXES

My now-husband and I had been talking about getting a cat, so I slowly began buying the accessories. Litter box, toys, the works. Finally, he asked, "Are we going to get some cats to go with all this stuff?" Enter Gimlet and Templeton, abandoned kittens picked up by Brooklyn Bridge Animal Welfare Coalition (bbawc.org). They walked up to us at their foster home and melted our hearts—and we knew they had to be ours.

—Jennifer Beck, executive lifestyle editor, *Rachael Ray Every Day*



Maurice

MALTESE MIX

Having seen only big dogs who would've hated my tiny apartment, I was about to leave the Manhattan Animal Care Center (nycacc.org) sadly empty-handed. Then a staffer said, "There is a little guy, but we didn't put him up for adoption because we didn't think anyone would want him. Can you keep an open mind?" A minute later, out ran Maurice, nearly bald, starved to within an inch of his life and covered in sores. He jumped right into my lap and smothered me with kisses, clearly unaware there was anything wrong with him. And after just a few weeks of love and care, he became one of the cutest dogs ever, if I do say so myself.

—Abbie Kozolchyk, beauty and travel director, *Rachael Ray Every Day*

Lola

PITBULL MIX

I am the proud mama of Lola, a pit mix who has come a very long way from the shelter. Seven years after her adoption from North Shore Animal League America (animalleague.org), she's now a certified therapy dog. She and I volunteer almost every Sunday at a home for adults with developmental disabilities. Lola looks forward to going there, and the residents love her. It is a thrill to see how much joy she brings them.

—Connie Petrides, senior manager of affiliate relations at the *Rachael Ray* show

30

NOVEMBER

DAYS

OF CELEBRATIONS

SUNDAY

1

Looking for party menu inspiration? Try Rachael Ray's *My Year in Meals/My Year in Cocktails*.



8

Add a little pizzazz to practically any meal with a drizzle of EVOO from a stylish Rachael Ray EVOO Bottle.



15

End the night on a warm note with a tea or coffee bar.



22

The versatile Rachael Ray Oven Lovin' Nonstick Mini Muffin Pan is great for any bite-sized snack or treat.



29



Make stirring and serving simple with the Rachael Ray Spoonula Set.

MONDAY

2



Real Dippers celebrate the only way we know how: By sharing uniquely delicious dipping ideas. facebook.com/deansdip

9



Separate food and drinks so that guests have space to mingle.

16



Make or bake something delicious with Lucky Leaf Fruit Filling & Topping! The ideas are endless! Discover recipes at luckyleaf.com/recipes.

23

Don't forget background music to set the mood.



30

ENJOY YOURSELF!



TUESDAY

3

Keep guests smiling all night long with a photo booth station.



10



Clean up while you cook with a Rachael Ray Garbage Bowl. It's perfect for tossing food scraps that pile up while chopping.

17

Have plenty of food storage containers handy for guests to take home leftovers.



24



Ripe, juicy USA Pears are perfect for wholesome, simple snacking. For insPEARation, visit usa-pears.org/snacking.

WEDNESDAY

4

Spice or season up any dish with the sleek Rachael Ray Acacia Salt and Pepper Grinder Set.



11



Big, bold flavors in small packages. The finest ingredients from family-owned Italian farms. Locally Italian made products to truly distinguish your favorite recipes. amorebrand.com

18

Not hosting this year? The Rachael Ray Jumbo ChillOut Tote makes transporting hot food or cold drinks a piece of cake.



25

If guests offer to bring something, take them up on the offer. No one likes to arrive empty-handed and you can **never** have enough dessert or bottles of wine.



All-Time Great

30

MINUTE MEALS

*IF THESE 10 QUINTESSENTIAL RACHAEL RECIPES AREN'T ALREADY
REGULARS IN YOUR ROTATION, THEY SHOULD BE!*

RECIPES BY RACHAEL RAY
PHOTOGRAPHY BY ANDREW PURCELL

SAMMIE

Sandwich, in Rach-speak

Sloppy Moussakas MAKES 4

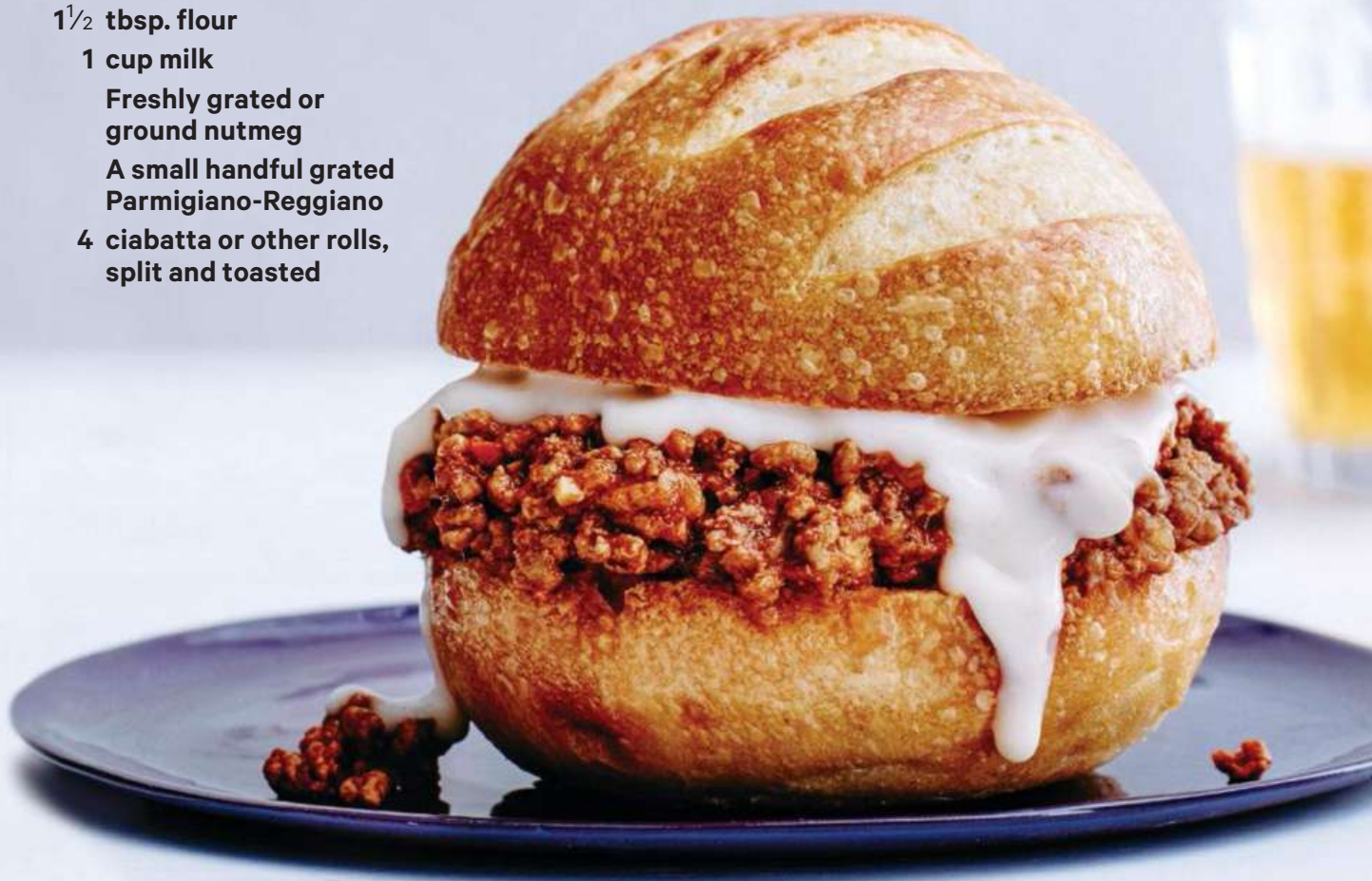
- 1 tbsp. olive oil
- 1 lb. ground lamb or beef
- Salt and pepper
- About $\frac{1}{8}$ tsp.
ground cinnamon
- 1 onion, finely chopped
- 2–3 cloves garlic, chopped
- 1 small red chile, such
as finger or Fresno,
seeded and finely
chopped, or 1 tsp.
crushed red pepper
- 1 tsp. dried oregano
or marjoram
- 2 tbsp. tomato paste
- 1- $\frac{1}{2}$ cups chicken or
beef stock
- 2 tbsp. butter
- 1- $\frac{1}{2}$ tbsp. flour
- 1 cup milk
- Freshly grated or
ground nutmeg
- A small handful grated
Parmigiano-Reggiano
- 4 ciabatta or other rolls,
split and toasted

1. In a large skillet, heat the olive oil, one turn of the pan, over medium-high. Add the lamb and cook, crumbling with a spoon, until browned, about 5 minutes. Season with salt, pepper and the cinnamon. Add the onion, garlic, chile and oregano; cook, stirring often, until softened, 3 to 4 minutes. Add the tomato paste; cook, stirring, about 1 minute. Add the stock; simmer over low heat, stirring occasionally,

until thickened slightly, about 15 minutes.

2. In a small saucepan, melt the butter over medium heat. Whisk in the flour; cook, stirring often, 2 minutes. Whisk in the milk; cook until thickened slightly; season with salt, pepper and nutmeg. Remove the sauce from the heat; whisk in the cheese.

3. Spoon the lamb mixture onto the roll bottoms. Top with the sauce and roll tops.



Creamy BLT Mac 'n' Cheese

SERVES 6

Salt

- 1 lb. ziti rigate
- EVOO, for drizzling
- 6 slices bacon, chopped
- 2 leeks—white and pale-green parts only, halved lengthwise and sliced crosswise
- 2 large cloves garlic, chopped
- $\frac{1}{2}$ tsp. crushed red pepper
- 3 tbsp. tomato paste
- 6 oz. cream cheese, cut into pieces
- $1\frac{1}{2}$ cups shredded Asiago, Grana Padano or Parmigiano-Reggiano
- 1 cup cherry tomatoes, quartered
- 2 cups baby arugula
- 1 cup basil leaves, torn
- Juice of $\frac{1}{2}$ lemon (about 2 tbsp.)

1. Preheat the oven to 500°. Bring a large pot of water to a boil. Salt the water, add the pasta and cook to al dente. Drain, reserving 1 cup water.
2. In a large skillet, heat a drizzle of EVOO over medium-high. Add the bacon and cook until crispy at the edges, 3 to 5 minutes. Add the leeks and cook until softened, 3 minutes. Add the garlic and crushed red pepper and cook, stirring, 1 minute. Add the tomato paste; cook, stirring, 1 minute. Add the cream cheese; stir until melted. Stir in half the Asiago, then the reserved pasta water.
3. Toss the pasta with the sauce, then pile into a casserole dish. Top with the tomatoes and remaining Asiago. Bake until browned, 7 to 8 minutes.
4. In a large bowl, toss the arugula and basil with the lemon juice and a drizzle of EVOO. Serve on the pasta.

MASH-UP

*Two things you love
in one fun recipe*

MEALS TO MOP

Grab some bread, so you don't miss a drop!

Meatballs with Red-Wine Tomato Sauce SERVES 4

2 cups fresh breadcrumbs

2–3 tbsp. whole milk

$\frac{3}{4}$ lb. ground beef

$\frac{1}{2}$ lb. ground pork

**About 2 oz. pancetta,
finely chopped**

Salt and pepper

$\frac{1}{2}$ cup fresh ricotta, drained

**$\frac{1}{2}$ cup flat-leaf parsley,
finely chopped**

**A handful grated Parmigiano-
Reggiano or Pecorino
Romano (about $\frac{1}{4}$ cup), plus
more to pass at the table**

1 large egg, beaten

4 cloves garlic—2 grated, 2 sliced

**1 tsp. (about $\frac{1}{3}$ palmful)
fennel seed**

**1 tsp. (about $\frac{1}{3}$ palmful)
crushed red pepper**

**1 tsp. (about $\frac{1}{3}$ palmful) dried
oregano, lightly crushed**

About $\frac{1}{2}$ tsp. ground allspice

About $\frac{1}{2}$ tsp. ground cumin

A fat drizzle plus 2 tbsp. olive oil

1 small onion, grated

2 tbsp. tomato paste


1 cup dry red wine

**2 cups passata (Italian tomato
puree) or tomato sauce**

$\frac{1}{2}$ cup beef or veal stock

Warm crusty Italian bread

1. Position a rack in the center of the oven; preheat to 475°. In a small bowl, combine the breadcrumbs and milk. In a large bowl, combine the meats; season with salt and pepper.



Add the ricotta, parsley, a handful of Parmigiano-Reggiano, the egg, grated garlic, spices and a fat drizzle of oil; stir in the moistened breadcrumbs. Divide into four portions, then divide each into thirds. Roll into 12 meatballs. On a rimmed nonstick or parchment-lined baking sheet, bake until browned and just cooked through, 16 to 18 minutes.

2. Meanwhile, in a large, deep skillet, heat 2 tbsp. oil over medium-high. Add the sliced garlic and grated onion; season and stir 1 minute. Add the tomato paste; stir 1 minute more. Add the wine; simmer until reduced by half, 5 minutes. Add the passata and stock, then reduce the heat to medium-low. Add the meatballs and simmer, gently turning, until warmed, about 5 minutes. Serve with cheese and bread for mopping.

Sicilian Tuna-and-Potato Salad SERVES 4

- 1 lb. fingerling potatoes, sliced 1 inch thick
Salt and pepper
- 2 lemons—1 juiced (about 4 tbsp.) and 1 cut into wedges
- 1 tsp. anchovy paste (optional)
- 1 large clove garlic, grated or finely chopped, then mashed with a little salt
- $\frac{1}{4}$ cup EVOO
- 1 pt. cherry tomatoes, halved, or 4 plum tomatoes, thickly sliced
- 4 ribs celery with leafy tops, sliced on an angle 1 inch thick
- 1 small red onion, quartered lengthwise, then thinly sliced crosswise
- 1 cup (loosely packed) flat-leaf parsley, coarsely chopped
- $\frac{1}{2}$ cup caperberries, halved, or $\frac{1}{4}$ cup drained capers
- A generous handful brine- or oil-cured black olives, pitted and coarsely chopped
- 1 small red chile, such as finger or Fresno, seeded and finely chopped, or 1 tsp. crushed red pepper
- 2 cans (6 oz. each) Italian tuna, drained
- 1 loaf ciabatta, torn into pieces

1. Place the potatoes in a large saucepan; cover with cold water. Bring to a boil, salt the water and cook until tender, about 8 minutes. Rinse with cold water; drain.
2. In a large bowl, combine the lemon juice, anchovy paste, if using, and garlic. Gradually whisk in the EVOO until thickened. Toss in the potatoes, tomatoes, celery, onion, parsley, caperberries, olives and chile; season with pepper.
3. Add the tuna to the salad and gently toss to flake it. Squeeze the lemon wedges over the salad. Serve with the bread.

PARTY SALAD

*Not your usual
boring bowl of greens*



Kal-iflower Stoup SERVES 4

- 3 tbsp. olive oil
- 2 russet potatoes, peeled and cut into 1/2-inch pieces
- 1 large onion, chopped
- 5 cloves garlic, minced
- 3 tbsp. finely chopped fresh rosemary
- Salt and freshly ground pepper
- 1 large head cauliflower (about 2 1/2 lbs.)—quartered, cored and chopped
- 2 jarred roasted red peppers—drained, patted dry and chopped
- 6 cups chicken stock

- 1 lb. kale, stems discarded and leaves thinly sliced
- Freshly grated or ground nutmeg
- Freshly grated Pecorino Romano, to pass at the table
- 4 onion rolls, sliced 1 inch thick and toasted until crusty

1. In a medium pot, heat the olive oil, three turns of the pan, over medium-high. Add the potatoes, onion and garlic as you chop them. Season with the rosemary, salt and pepper; cook,

stirring frequently, until the vegetables soften a bit, 7 to 8 minutes. Add the cauliflower and cook a few minutes, until it starts to soften. Stir in the peppers and stock; cover and bring to a boil. Add the kale by the handful, letting each handful wilt before adding the next. Season with the nutmeg. Cook 5 minutes, then season to taste.

2. Ladle the stoup into bowls. Serve with the grated Pecorino Romano and the onion-roll toasts.

STOUP

*Stew meets soup
(and they get along great!)*



BLD

Pizza Frittata

SERVES 4 TO 6

*Breakfast, lunch or dinner—
eat these dishes anytime*

12 eggs

1 cup whole milk or half-and-half

$\frac{1}{2}$ cup grated Parmigiano-Reggiano

1 tsp. hot sauce, such as Tabasco

Salt and pepper

4 tbsp. olive oil

$\frac{1}{4}$ lb. pepperoni or hot soppressata, finely chopped, or 2 Fresno chiles (for vegetarian option), sliced

3 tbsp. grated onion

2 cloves garlic, chopped

1 sprig oregano, finely chopped, or $\frac{1}{2}$ tsp. dried oregano

$\frac{1}{4}$ cup dry red wine

1 cup crushed tomatoes

6 oz. fresh mozzarella, thinly sliced or shredded

A small handful flat-leaf parsley, chopped

A few leaves fresh basil, torn

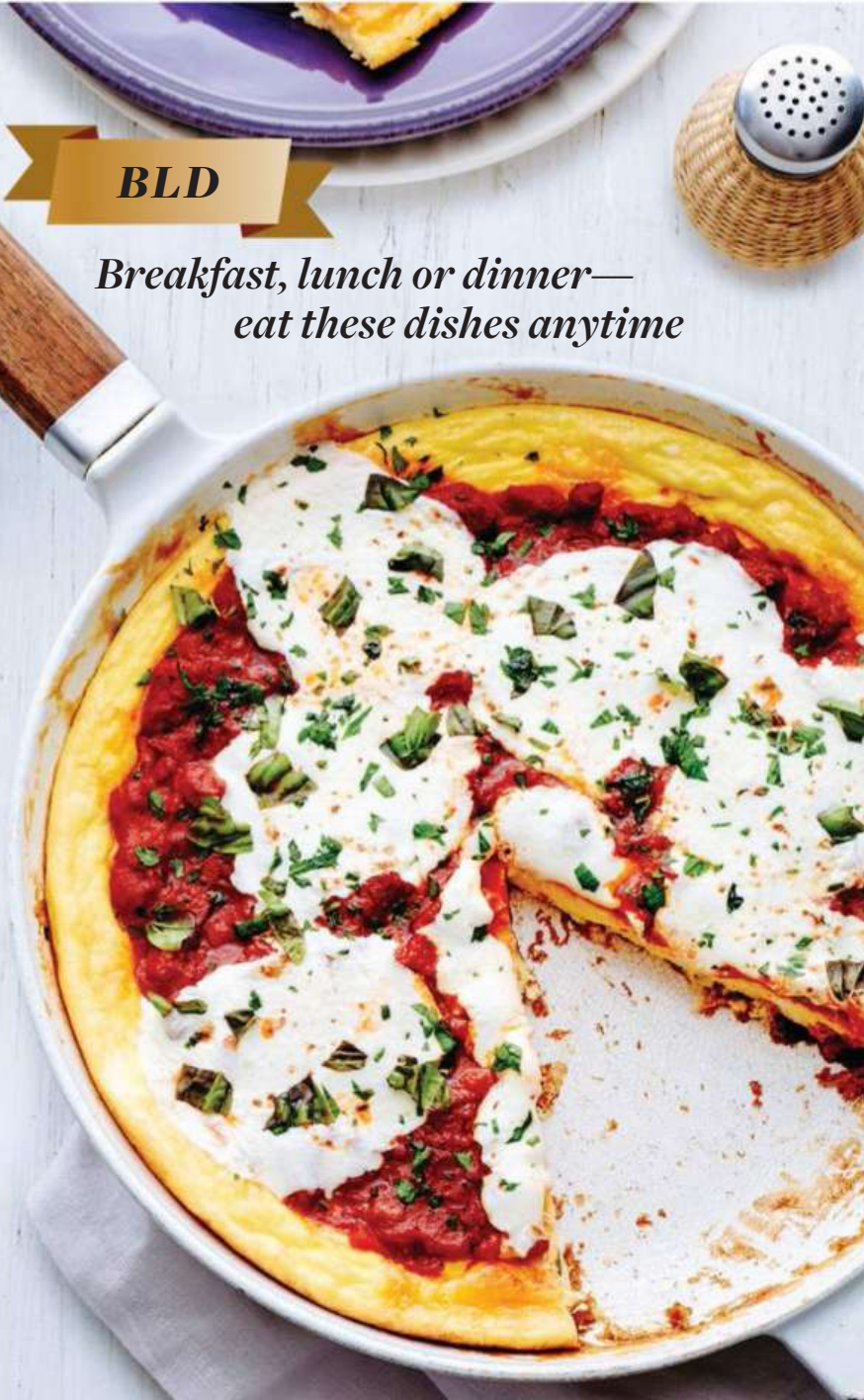
1. Preheat the oven to 400°. In a large bowl, beat the eggs, milk, Parmigiano-Reggiano and hot sauce; season with salt and pepper.

2. In a large, ovenproof skillet, heat 2 tbsp. olive oil over medium to medium-high. Add the egg mixture and cook, stirring continuously, until the eggs begin to firm up; transfer to the oven. Bake until light golden and puffed but not cooked through, about 10 minutes.

3. Meanwhile, in another skillet, heat the remaining 2 tbsp. olive oil over medium-high. Add the pepperoni, onion, garlic and

oregano; cook, stirring often, 2 to 3 minutes. Add the wine and cook to reduce slightly, about 1 minute. Add the tomatoes and simmer, stirring occasionally, until thickened, about 10 minutes.

4. Remove the frittata from the oven and top with the tomato mixture and mozzarella. Bake until the cheese melts, 8 to 10 minutes. Top with the parsley and basil.



STEAK NIGHT

Guaranteed to please a crowd

Sliced Steaks with Porcini Sauce & Boursin Creamed Spinach

SERVES 4

2 boxes (10 oz. each) chopped frozen spinach, preferably organic

4 flatiron or strip steaks (6 to 8 oz. each), at room temperature

Coarse salt and coarsely ground pepper

4 tbsp. olive oil, plus more for coating

1 large shallot, finely chopped

2 cloves garlic, finely chopped

1 cup ketchup

½ cup beef stock

¼ cup Worcestershire sauce

2 tbsp. aged balsamic vinegar

2 tbsp. (packed) dark brown sugar

A small handful dried porcini mushrooms (about ¼ cup)

8 plum tomatoes, halved

A few sprigs fresh thyme, leaves chopped

1 cup heavy cream

A few tbsp. grated onion

1 pkg. (5.2 oz.) Boursin cheese

Freshly grated or ground nutmeg

1. Preheat the oven to 500°. In a bowl, microwave the spinach on high until thawed. Wring dry in a clean towel.

2. Heat a griddle or cast-iron skillet over medium-high. Season the steaks with salt and pepper; coat with some olive oil. Cook, turning once, 5 minutes per side for medium-rare. Transfer to a cutting board and let rest 10 minutes; thinly slice.

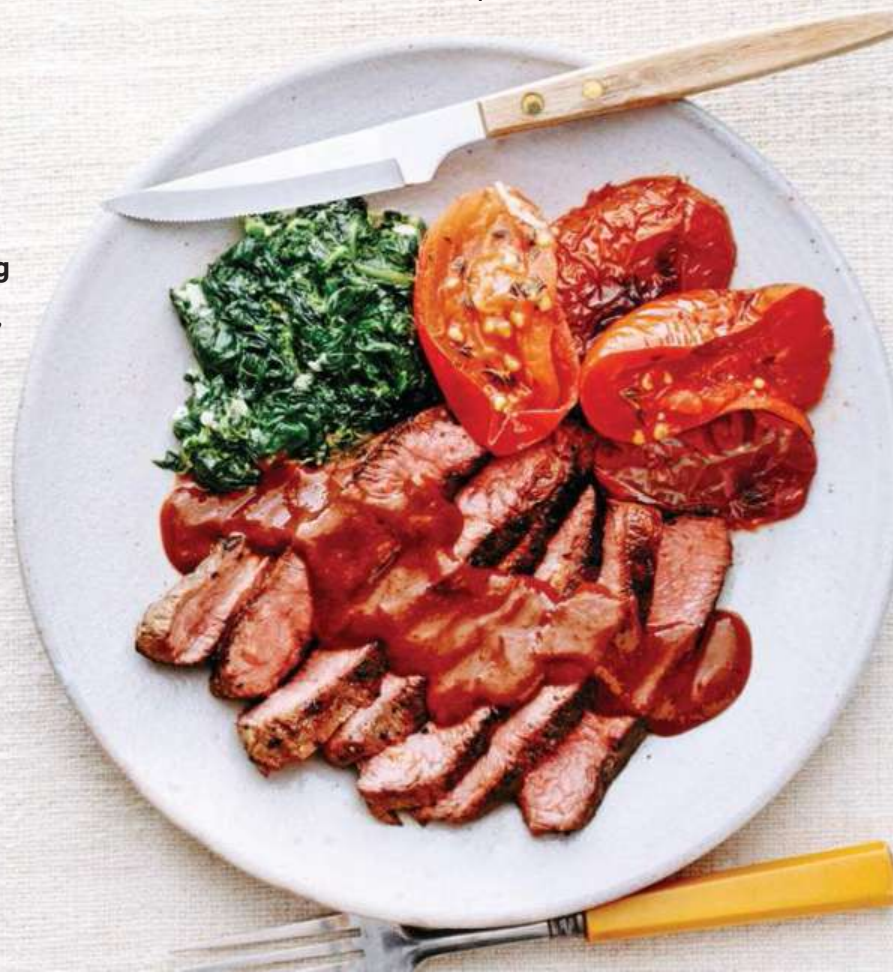
3. In a small saucepan, heat 2 tbsp. olive oil, two turns of the pan, over medium-high. Add the shallot and

garlic. Cook, stirring often, about 2 minutes; season. Add the ketchup, stock, Worcestershire, vinegar, sugar and porcinis. Bring to a boil; lower the heat and simmer, stirring often, about 20 minutes. Puree in a blender.

4. On a baking sheet, toss the tomatoes, thyme and 2 tbsp. olive oil; arrange, cut sides down. Roast until soft and charred, 20 to 25 minutes.

5. In a medium saucepan, simmer the cream and onion over medium-low. Stir in the cheese, then the spinach; season with the nutmeg, salt and pepper.

6. Top the steaks with the sauce. Serve with the tomatoes and spinach.





MYOTO

*Why order delivery when you
can Make Your Own Take-Out?*

Tingly Szechuan Pepper Beef Noodles SERVES 4

Salt

- 1 lb. Chinese noodles
or thin spaghetti
- 3 tbsp. vegetable oil
- 1 lb. ground beef
- 1 onion, finely chopped
- 1 small red chile,
such as finger or
Fresno, minced
- 4 large cloves
garlic, minced
- 1-inch piece fresh
ginger, peeled
and minced
- 2 tsp. ground Szechuan
peppercorns

- 1 tsp. Chinese
five-spice powder

$\frac{1}{4}$ - $\frac{1}{3}$ cup tamari (dark
soy sauce), or liquid
amino, such as Bragg

- 2 cups shredded
iceberg lettuce

- 1 bunch scallions, thinly
sliced on an angle
- Sriracha or chile
oil, for serving

1. Bring a large pot of water
to a boil. Salt the water, add
the noodles and cook to
al dente. Drain the noodles.
2. In a large skillet, heat the
oil, three turns of the pan,

over high until it smokes.
Pat the ground beef dry
with a paper towel, then
crumble it into the hot oil.

3. Add the onion, chile,
garlic, ginger, Szechuan
peppercorns and five-spice
powder, and stir-fry until the
onion is slightly softened,
about 2 minutes.

4. Stir in the noodles
and tamari. Remove from
the heat and toss with
the lettuce and scallions.
Serve with the sriracha.



ITALIAN COMFORT FOOD

*The rustic dishes
Rach grew up on*

Carbonara with Saffron SERVES 4

- Salt and pepper
- 1 lb. tagliatelle, egg tagliatelle or linguine
- 1½ cups chicken stock
- ¼ tsp. saffron (2 pinches)
- 3 tbsp. olive oil
- ⅓ lb. thick-cut pancetta (from the deli counter), chopped into ¼-inch dice
- 4 cloves garlic, finely chopped
- ½ cup dry white wine
- 2 tsp. ground turmeric (⅔ palmful)
- 3 egg yolks

½-⅔ cup grated Pecorino Romano, plus more to pass at the table
A generous handful flat-leaf parsley, finely chopped

1. Bring a large pot of water to a boil. Salt the water, add the pasta and cook to al dente. Drain, reserving a ladleful of cooking water.
2. In a small saucepan, bring the stock and saffron to a boil over medium-high. Lower the heat and simmer until reduced.

3. Meanwhile, in a large skillet, heat the olive oil, three turns of the pan, over medium. Add the pancetta and cook, stirring often, until crispy, about 5 minutes. Add the garlic and cook, stirring, 1 to 2 minutes; stir in the wine and turmeric.
4. In a bowl, beat the egg yolks with the reserved pasta water. Add the pasta and saffron stock to the skillet; season with pepper. Turn off the heat and stir in the yolks, cheese and parsley. Pass extra cheese at the table.

Roasted Supper: Mexican Chicken or Fish

SERVES 4

SPICE BLEND

- 1 tsp. granulated garlic or garlic powder
- 1 tsp. granulated onion or onion powder
- 1 tsp. dried oregano, preferably Mexican
- 1 tsp. ancho (mild) or chipotle (hot) chile powder
- Salt and pepper

CHICKEN OR FISH

- 4 pieces (6 to 8 oz. each) boneless, skinless chicken breast or thick whitefish fillet (such as cod or pollock)
- Olive oil, for liberal drizzling
- 2 tomatoes, thinly sliced
- 1 small red onion, thinly sliced
- 2 cloves garlic, thinly sliced
- 2 jalapeños, thinly sliced
- Queso fresco crumbles and a handful of cilantro leaves, for garnishing

AVOCADO SALAD

- 2 avocados, diced
- 1 lime, juiced
- Salt and pepper
- 2 cups chopped romaine lettuce
- EVOO, for drizzling

1. Position a rack in the center of the oven and preheat to 450°. Mix the first 4 Spice Blend ingredients; season with salt and pepper.
2. In a baking dish, drizzle the chicken or fish with olive oil, then rub with the Spice Blend. Top each piece with a shingled layer of the tomatoes and onion. Scatter with the garlic and jalapeños; drizzle with olive oil. Roast until cooked through (20 minutes for chicken; 15 minutes for fish). Top with the queso fresco and cilantro.
3. Dress the avocados with the lime juice; season. Toss with the romaine; drizzle with the EVOO. Serve with the chicken or fish.

TEX-MEX

*A little Texy,
a little Mexy,
very Rachael-y!*



2015

The magazine publishes the 948th 30-Minute Meals recipe in its history. (That's 28,440 minutes of deliciousness, if you're counting!)



It all started with a cooking class.

In 1998, Rach is discovered when a TV reporter in Albany, NY, takes a 30-minute meals class she's teaching at a gourmet market. She gets a weekly segment—and is paid \$50 gas money for each one.



1998

Later that same year, Lake Isle Press publishes *30-Minute Meals*. Rach cranks out the book in time for the holidays; it sells 10,000 copies in one month.



2006

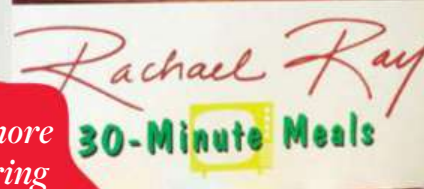
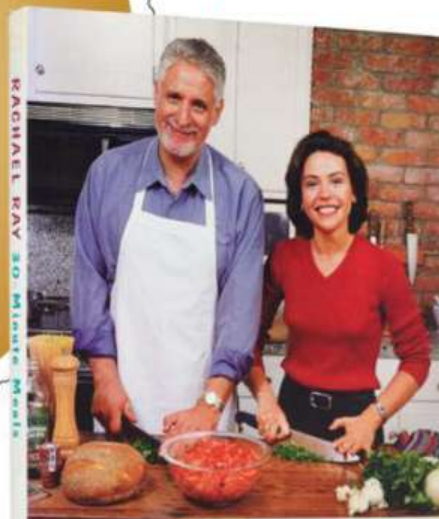
Rach strikes gold (a golden statue, that is!) when *30-Minute Meals* wins a Daytime Emmy Award.

Rach's 30 MINUTE MEALS SUCCESS STORY

2001

The first episode of *30-Minute Meals* airs on Food Network. Rach originally signs on to do a single season, but the show is such a hit that one season turns into 24.

A dozen or more books featuring 30-Minute Meals have been published.



THANKS FOR CELEBRATING OUR 10TH ANNIVERSARY WITH US!

Throw your very own *Rachael Ray Every Day*-approved bash with 30 of our favorite party tips, tricks and products. Plus, enter for a chance to win a celebratory prize pack, including our fave products featured below.

THURSDAY

5

To create an elegant atmosphere, place candles in the fridge for an hour before the party so that they burn slowly and evenly.



12



Eggland's Best eggs are the ONLY eggs with better taste and better nutrition. And now, one large EB egg has only 60 calories! egglandsbest.com

19

Make entertaining effortless with the Rachael Ray Cucina Oval Platter.



26

Celebrate With Butterball & Throwback Thanksgiving Butterball is celebrating cherished Thanksgiving dishes and wants to hear about your favorite Thanksgiving throwbacks. Visit [facebook.com/butterball](https://www.facebook.com/butterball) to share your Thanksgiving memories and recipes!



FRIDAY

6

Place crowd-pleasing snacks in Rachael Ray Stoneware Bubble and Brown Ramekins.



13



From chocolate chip to sugar to oatmeal raisin (and beyond!), Rachael Ray Nonstick Cookie Pans have your cookies covered.

20

Minute® Multi-Grain Medley contains four gluten-free, 100% whole grains and is ready in 10 minutes. Make it your go-to ingredient for tasty breakfast, lunch and dinner recipes! minuterice.com



27

Instead of standard flowers, try a centerpiece of seasonal fruit.



SATURDAY

7



Made for homemade. The only thing better than making something delicious is sharing it. Find the best holiday recipes at diamondnuts.com/recipes.

14



Personalize the party with a sparkling signature cocktail.

21

Whip up a sizzling appetizer or entrée with Rachael Ray Cucina Twin Pack Skillets.



28



Impress your guests with a taste of Italy—New Town House Focaccia Crackers! For recipes and pairings, visit townhousecrackers.com.

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Visit promo.rachaelraymag.com/10years for all the details.

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10

HAPPY
BURGER-
VERSARY!

Chicken Pastrami Burger



“If you’re going to make a tribute burger for Rachael it needs to be a lot of things: sweet, spicy, unique and, of course, delicious. It’s with all of this in mind that I created this recipe for her. I wanted the perfect combination of ingredients—zesty mustard, smoky pastrami, sharp red onion, juicy chicken—for the perfectly balanced burger.”

—**Marc Murphy**, judge on *Chopped*, chef-owner of Landmarc in NYC and Burger Bash winner

Continued
from page 127

Anniversary burgers, coming right up!



Spike Mendelsohn's **Double-Peppers & Onions Burger**

MAKES 4 PREP 15 min COOK 15 min

- 2 tbsp. canola oil
- 1 onion, thinly sliced
- 1 red bell pepper, seeded and thinly sliced
- 2 Serrano chiles, seeded and thinly sliced
- 1 cup mayonnaise
- $\frac{1}{4}$ cup coarsely chopped sun-dried tomatoes
- 1 clove garlic, minced
- $1\frac{1}{2}$ lbs. ground beef (85% lean)
- 4 slices provolone
- 4 brioche rolls, split and toasted

1. In a large, heavy skillet or a griddle pan, heat the oil over high. Add the onion, red bell pepper and chiles, and season with salt and pepper. Cook, stirring often, until the vegetables soften and begin to brown, 5 to 8 minutes; transfer to a bowl. Wipe out the skillet.

2. In a food processor, mix the mayonnaise, sun-dried tomatoes and garlic; puree until smooth. Season with $\frac{1}{2}$ tsp. salt.

3. Heat the same skillet over medium-high. Form the ground beef into 4 patties (thinner in the centers for even cooking); season. Add the patties to the skillet and cook 3 to 4 minutes per side for medium. During the last minute or so of cooking, top each patty with some of the pepper mixture, then a slice of cheese; tent with foil to melt.

4. Divide the patties among the roll bottoms. Spread each patty with 1 tbsp. sun-dried tomato mayonnaise, then add the roll tops.



Katie Lee's **Big Apple Patty Melt**

MAKES 4 PREP 10 min COOK 35 min

- 1 tbsp. olive oil
- 1 large sweet onion, thinly sliced
- 1 clove garlic, minced
- 1 large Pink Lady or Fuji apple, thinly sliced
- 1 tbsp. cider vinegar
- 1 lb. ground turkey
- 1 tbsp. Worcestershire sauce
- 1 tsp. onion powder
- $\frac{1}{2}$ tsp. garlic powder
- Room-temperature butter
- 8 slices whole-wheat bread
- 8 slices extra-sharp white cheddar (preferably from New York State, in honor of Rach!)

1. In a cast-iron or large, heavy skillet, heat the oil over medium-high. Add the onion and cook until it begins to soften, about 2 minutes. Add the minced garlic; stir 1 minute. Add the apple, and season with salt and pepper. Reduce the heat to low and cook, stirring occasionally, until very soft and golden brown, about 20 minutes. Remove from the heat and stir in the vinegar. Transfer the onion-apple mixture to a plate and wipe out the skillet.

2. In a large bowl, mix the ground turkey, Worcestershire, onion powder, garlic powder, 1 tsp. salt and $\frac{1}{4}$ tsp. pepper. Form into four $\frac{1}{2}$ -inch-thick patties, each about the size of the bread. Heat the same skillet over medium. Add the patties to the skillet and cook until browned and cooked through, 3 to 4 minutes per side. Transfer to a plate; wipe out the skillet.

3. Butter the bread on one side. Place 4 bread slices, buttered sides down, on a work surface. Top each with a slice of cheese, a patty, some of the onion-apple mixture and another slice of cheese. Top with the remaining bread, buttered sides up.

4. Heat the same skillet over medium. Working in batches if needed, cook the burgers until the bread is golden brown and the cheese melts, about 3 minutes per side. Cut burgers in half.



Shake Shack's **Pickled Jalapeño Burger**

MAKES 4 PREP 20 min COOK 15 min

- 4 cups vegetable oil
- 1 cup flour
- 1 cup thinly sliced shallots
- $\frac{1}{2}$ cup drained sliced pickled jalapeños, patted dry, plus 2 tbsp. pickling juice
- Kosher salt
- $\frac{1}{2}$ cup mayonnaise
- $1\frac{1}{2}$ tsp. sriracha
- 4 potato sandwich rolls or hamburger buns
- 4 tbsp. butter, melted
- 1 lb. ground beef (80% lean; preferably freshly ground from whole-muscle cuts)
- 4 slices American cheese

1. In a large pot, heat the oil over medium until a deep-fry thermometer registers 350°. In a large bowl, season the flour with salt. Add the shallots and jalapeños and toss until completely coated and not sticking together.

2. Working in three batches, shake off the excess flour from the shallots and jalapeños and gently lower them into the oil using a slotted spoon. Fry, stirring often, until light golden, 2 to 3 minutes per batch (the shallots tend to fry faster and can be removed sooner). Using the slotted spoon, transfer to paper towels to drain; sprinkle liberally with kosher salt. Bring the oil back up to 350° between batches.

3. In a medium bowl, whisk the mayonnaise, sriracha and pickling juice. Brush the cut sides of the rolls with the melted butter. Heat a large, heavy skillet over medium. Place the rolls in the skillet, buttered sides down. Toast until golden brown, about 30 seconds. Transfer rolls to a platter and spread 1 tbsp. sriracha mayo on each roll top. Wipe out the skillet.

4. Heat the skillet over medium-high. Form the ground beef into 4 balls. Season liberally with kosher salt and freshly ground pepper. Add to the skillet, spacing evenly. Using the back of a sturdy metal spatula, press each ball into a $\frac{3}{4}$ -inch-thick round. Cook until browned, about 2 minutes per side for medium-rare. After flipping each burger, top with a slice of cheese.

5. Divide the patties among the roll bottoms. Add the crispy shallots and jalapeños, then the roll tops.

Try them all!

Order a Rachburger!

Make yourself one of these Rachael-inspired burgers—or go out and order one! For a limited time, participating restaurants will be serving up their Burger-versary creations. For the full list, see page 12 or visit RachaelRayMag.com/10years.



Michael Symon's "Yo, Rach!" Burger

MAKES 4 PREP 10 min COOK 10 min

8–12 thin slices hard salami (about 2 oz.)

1½ lbs. ground beef (80% lean; preferably equal parts brisket, beef cheek and sirloin)

Kosher salt

4 thin slices provolone

4 sandwich-size English muffins, split and toasted

1 pickle, thinly sliced

Thinly sliced red onion

4 tsp. spicy ketchup

8 large basil leaves

1. In a large skillet, cook the salami over medium-high, turning occasionally, until some of the fat cooks out, 4 to 5 minutes. Transfer to paper towels to drain (the salami will crisp as it cools).
2. Heat a griddle pan, a large, heavy skillet or a grill over medium-high. Form the ground beef into 4 patties (thinner in the centers for even cooking); season liberally with kosher salt and black pepper. Add the patties to the pan and cook, about 3 minutes per side for medium-rare. During the last minute or so of cooking, top each patty with a slice of cheese; tent with foil to melt.
3. Divide the patties among 4 English muffin halves. Add the pickle slices, onion, salami, spicy ketchup, basil leaves and remaining English muffin halves.



Michael White's Italian Chile Cheeseburger

MAKES 4 PREP 10 min COOK 15 min

½ cup mayonnaise

1 tbsp. minced fresh chives

1 tsp. grated lemon zest plus 2 tbsp. juice

1–2 tsp. bomba Calabrese (spicy Calabrian chile sauce), minced chipotle chiles in adobo sauce, or adobo sauce

1 tsp. Dijon mustard

1 tbsp. canola oil

2 lbs. ground beef (85% lean; preferably aged sirloin, brisket or short-rib blend)

4 tbsp. butter, softened

8 slices Texas toast (thickly sliced white bread)

8 oz. smoked mozzarella, cut into 8 slices

1 small red onion, thinly sliced

1. In a small bowl, mix the mayonnaise, chives, zest and juice, bomba Calabrese and mustard. Season with salt and pepper.
2. In a griddle pan or a large, heavy skillet, heat the oil over medium-high. Form the ground beef into 4 patties, each about the size of the bread; season. Cook the patties, about 2 minutes per side for medium-rare; transfer to a plate and wipe out the pan.
3. Butter the bread on one side. Place 4 slices, buttered sides down, on a work surface; top with a slice of cheese, a patty, 1 tbsp. chili mayo, red onion slices and another slice of cheese. Top with the remaining bread, buttered sides up.
4. Heat the same pan over medium. Working in batches if needed, cook the burgers until the bread is golden brown and the cheese melts, about 3 minutes per side. Cut burgers in half.



Alex Guarnaschelli's Melly Eggplant- Mozz Burger

MAKES 4 PREP 15 min COOK 40 min

8 tbsp. EVOO

4 tsp. kosher salt

1 tbsp. confectioners' sugar

2½ tsp. crushed red pepper

2 cups cherry tomatoes (about 20), halved

1 large clove garlic, minced

1 medium eggplant, cut into eight ¾-inch-thick rounds

4 ciabatta rolls, split

20 medium basil leaves

12 oz. whole-milk mozzarella, cut into 12 slices

4 tsp. aged balsamic vinegar

1. Preheat the oven to 375°. In a medium bowl, whisk 3 tbsp. EVOO, the kosher salt, sugar and 1½ tsp. crushed red pepper. Add the tomatoes and toss; arrange, cut sides up, on a foil-lined rimmed baking sheet. Roast until softened and browned, 15 to 20 minutes.
2. In a small bowl, stir the remaining 5 tbsp. EVOO and the garlic. Place the eggplant

slices in a single layer on a foil-lined baking sheet; brush both sides with the garlic oil and season with the remaining 1 tsp. crushed red pepper and salt (reserve remaining garlic oil). Bake until browned and tender but not mushy, 25 to 30 minutes.

3. Place the buns, cut sides up, on a rimmed baking sheet. Place 2 slices eggplant on each roll bottom, drizzle with the reserved garlic oil and top with 3 basil leaves; top with the tomato mixture and 3 mozzarella slices per burger. Bake until the mozzarella melts, 8 to 10 minutes. Top each burger with 2 more basil leaves. Drizzle with the balsamic vinegar; add the roll tops.



Sunny Anderson's Loaded Nacho Burger

MAKES 4 PREP 30 min (plus freezing)
COOK 10 min

4 tbsp. nacho cheese dip (jarred queso)

1¼ lbs. ground sirloin (85% lean)

4 strips bacon, cooked until crispy, then chopped

¼ cup drained canned diced green chilies

1¼ tsp. kosher salt

¾ tsp. ground cumin

1 lime, cut into wedges

4 hamburger buns, toasted

4 slices pepper jack

6–8 very thin slices red onion

2 small avocados, thinly sliced

⅔ cup fresh cilantro leaves

1. Place a sheet of plastic wrap over an ice cube tray. Scoop 1 tbsp. cheese dip into 4 of the wells. Cover and freeze until firm, about 1 hour. Lift the plastic from the tray. Flatten each cube into a 1½-inch disk and return to freezer.
2. Heat a griddle pan, a large, heavy skillet or a grill over medium-high. In a large bowl, gently mix the ground beef, bacon, chilies, kosher salt, cumin and a few grinds of pepper; form into 4 balls. Press your thumb into the center of each ball, creating a large indentation; press 1 cheese disk into each. Shape the beef mixture around the cheese disk; pinch to seal. Flatten to form ¾-inch-thick patties. Cook right away, about 3 minutes per side for medium-rare. Squeeze lime wedges over the patties.
3. Divide the pepper jack among the bun bottoms. Add the patties, onion, avocado, cilantro and bun tops.



Stephanie Izard's Hot Diggity Burger Dog

MAKES 4 PREP 10 min COOK 10 min

- 1 lb. ground beef (85% lean)
- 2 tsp. soy sauce
- 1 tsp. Chinese five-spice powder
- 1/2 cup mayonnaise
- 1 tbsp. hoisin sauce
- 2 cups vegetable oil, plus more for brushing
- 1/2 sweet onion, very thinly sliced and separated into rings
- 1/4 cup rice flour
- 4 hot dog buns, split
- 1/4 cup jarred sliced hot pickled cherry peppers

1. In a medium bowl, mix the ground beef, soy sauce, Chinese five-spice powder and 1/2 tsp. salt. Shape into four 6-inch-long, hot dog-shaped logs; carefully push a metal skewer through the center of each burger dog. Transfer to a plate and refrigerate 30 minutes.

- 2. In a small bowl, whisk the mayonnaise and hoisin; season. Cover and refrigerate.
- 3. In a small saucepan, heat the oil over medium until a deep-fry thermometer registers 225°. Pat the onions dry. In a bowl, toss the onions and flour.
- 4. Working in two batches and using a slotted spoon, gently lower the onions into the oil. Fry, stirring often, until golden brown, 5 to 7 minutes per batch. Transfer to paper towels to drain; season with salt.
- 5. Heat a grill or grill pan over medium-high. Brush the buns with oil and cook, cut sides down, until golden brown. Transfer to a plate. Add the burger dogs to the grill or grill pan; cook, turning occasionally, 8 to 10 minutes for medium.
- 6. Place the burger dogs on the buns and pull out the skewers. Top with the hoisin mayo, crispy onions and pickled cherry peppers.



Josh Capon's Go Greek Lamb Burger

MAKES 4 PREP 20 min COOK 10 min

- 1 1/2 lbs. ground lamb
- 4 tbsp. EVOO, plus more for drizzling
- 1 tbsp. chopped fresh oregano
- 3 cloves garlic, chopped
- 1 1/2 tsp. ground cumin
- 2 English (hothouse) cucumbers, thinly sliced
- 1/2 cup thinly sliced red onion
- 1/4 cup red wine vinegar
- 1 tbsp. chopped fresh dill
- 4 ciabatta rolls, split
- 1 beefsteak tomato, sliced
- Store-bought tzatziki, for topping

1. In a medium bowl, mix the ground lamb, 2 tbsp. EVOO, oregano, garlic and cumin. Form into 4 patties (thinner in the centers for even cooking). Transfer to a plate; cover and refrigerate while preparing the marinated cucumbers.

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2. In another medium bowl, mix the cucumbers, onion, vinegar, dill and 2 tbsp. EVOO. Season with salt and pepper; cover and refrigerate.

3. Heat a griddle pan, a large, heavy skillet or a grill over high. Season the patties; cook, 4 to 5 minutes per side for medium. Drizzle the cut sides of the ciabatta rolls with EVOO and cook, cut sides down, until charred in spots, about 2 minutes.

4. Divide the patties among the roll bottoms. Add a tomato slice, some tzatziki, some of the marinated cucumber mixture and the roll tops. Serve the burgers with the remaining marinated cucumbers on the side.



Marc Murphy's Chicken Pastrami Burger

MAKES 4 PREP 10 min (plus marinating)
COOK 15 min

- 1/3 cup red wine vinegar**
- 2 tsp. sugar**
- 1 small red onion, halved through core, thinly sliced crosswise**
- 1/2 cup whole-grain mustard**
- 1/4 cup honey**
- 8 slices pepper jack**
- 1/2 lb. thinly sliced pastrami**
- 1 1/2 lbs. ground chicken (a mix of white and dark meat)**
- 4 potato sandwich rolls or hamburger buns, toasted**

1. In a bowl, whisk the vinegar, sugar, 2/3 cup water and 1 tsp. salt until dissolved. Pack the sliced onion into a 1-pint jar; top with the vinegar mixture. Let sit at room temperature about 1 hour.

2. Measure out 1/2 cup of the drained pickled onions; chop. (Refrigerate remaining onions up to two weeks.) Transfer to a bowl, then whisk with the mustard and honey; season relish with salt and pepper.

3. Heat a griddle pan, a large, heavy skillet or a grill over medium-high. Arrange 4 slices of cheese on a work surface. Pile one-quarter of the pastrami on top of each slice of cheese. Top the pastrami piles with the remaining slices of cheese.

4. Form the ground chicken into 4 patties (thinner in the centers for even cooking); season. Cook until cooked through, about 6 minutes per side. After flipping, top with pastrami and cheese; tent with foil to melt the cheese.

5. Spread some relish on the roll bottoms, then add the patties and roll tops. Serve with the remaining relish.

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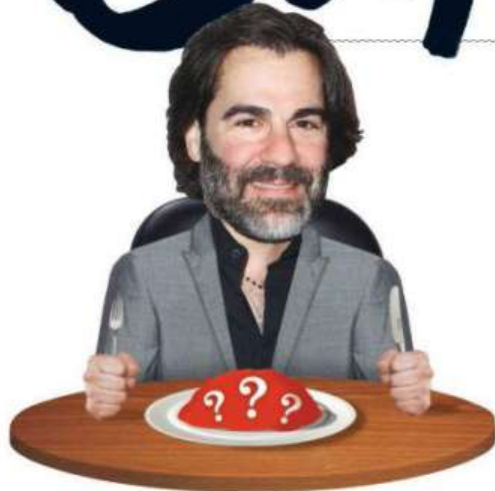
*No significant difference has been found in milk from cows treated with artificial hormones.



ARE YOU a Rachael Ray Superfan?

Pop quiz!

HOW WELL DO YOU KNOW RACH AND HER MAGAZINE?



1 What is Rachael's husband John's favorite dish?

- A. Lasagna
- B. Risotto milanese
- C. Meatball hero
- D. Pasta carbonara



2 Rach's cookware has been sold in 12 different colors. Which one has it not appeared in?

- A. Beet
- B. Lavender
- C. Agave
- D. Mushroom

3 What does Rach mean by "two turns of the pan" in her recipes?

- A. 2 tbsp.
- B. 2 tsp.
- C. 1/3 cup
- D. 1/4 cup

4 What breed is Isaboo, Rachael's beloved dog?

- A. Boxer
- B. Pitbull
- C. English bulldog
- D. Bull mastiff



5 Match the cover with the year it came out.

- A. 2006
- B. 2009
- C. 2012
- D. 2014



6 Which dish has appeared in the magazine the most?



A. Tacos



B. BLTs



C. Pizza



D. Meatballs



7 Which performer has not appeared at Feedback, Rachael's annual event during the SXSW music festival?

- A. Blondie
- B. Train
- C. Willie Nelson
- D. Kenny Loggins

8 What's Rachael's middle name?

- A. Francesca
- B. Domenica
- C. Danielle
- D. She doesn't have one

9 When Rachael moved to NYC in 1995, she worked at Macy's. In what department?

- A. The in-store restaurant
- B. Housewares
- C. Specialty foods
- D. The candy counter



10 Which of these is not the title of one of Rach's 22 cookbooks?

- A. Delish Dinners
- B. The Book of Burger
- C. Week in a Day
- D. Rachael Ray Express Lane Meals

How'd you do?

Give yourself 1 point for each correct answer.

0-6: You may want to read some back issues!

7-12: Not quite a Rach expert, but getting there.

13: You are a true superfan!

1.D; 2.A; 3.A; 4.B; 5.1-D; 6.C; 7.C; 8.B; 9.D; 10.A

Illustrations by JOHN UELAND Lettering by ERIK MARINOVICH

COOKWARE PHOTO BY PETER ARDITO; ISABOO PHOTO BY JEFF LIPSKY; FOOD ICONS: GETTY IMAGES; BLONDIE: MOVIESTORE COLLECTION; IT'D/LA/LA/MY; PATRICK MONAHAN; MIKE PONT/WIREIMAGE; WILLIE NELSON: JASON KEMPIN/GETTY IMAGES; KENNY LOGGINS: KENNY LOGGINS COLLECTION/GETTY IMAGES.



ADDICTION IS HOPELESS WITHOUT YOU

Share your story of recovery or message of hope with someone who needs to hear it. Visit drugfree.org and join the "Stories of Hope" community.



life is
a meal
for
sharing
secrets,
and a drawer-in-
drawer with
some of its own

SEKTION/BODBYN
kitchen

\$1999*

*Based on a 10'x10' kitchen

25
Year Limited
Warranty
INCLUDED

IKEA-USA.com/kitchen

SEKTION kitchen with BODBYN gray doors, drawer fronts, glass doors and MAXIMERA soft-closing drawers SEKTION cabinet frames in white melamine foil. BODBYN doors/drawer fronts in painted finish and glass doors in tempered glass. MAXIMERA drawers in powder-coated steel and melamine foil. Requires assembly. *Total price includes cabinets, fronts, interior shelving, drawer and door dampers, hinges, toe-kicks, legs, visible moldings and panels. Your choice of countertop, sink, faucet, handles, appliances and lighting are sold separately. See IKEA store for limited warranty, country of origin and 10'x10' details. Valid in US stores only.

